




**MAKING THE MOST
OF YOUR ELECTROLUX**
with Practical Recipes



The photograph shown here is a standard guide for the proper placing of foods in the refrigerator. Further suggestions for food arrangements are on opposite page.

INTRODUCTION

● **ELECTROLUX**—"The homemaker's dream come true!" No better definition can be found for this perfect refrigerator.

TEMPERATURE

When your **ELECTROLUX** was installed, it was adjusted so that an adequate temperature is constantly maintained everywhere in the box.

ARRANGEMENT OF FOOD

A good arrangement is to put milk, cream, and bottled beverages on the shelf having the greatest height, which is next to the ice cube unit, and under this shelf place the butter, meat, and any canned foods that need to be chilled before using. The eggs now fit into a rack especially designed for this purpose; part of this rack can be used for storing fruits and bottled beverages. The bottom shelf seems to be the most desirable place for the storing of leftovers and cooked foods of all kinds, and the intermediate shelves for vegetables and fruits. Canned foods may be tucked away on any shelf.

The photograph of the filled refrigerator on the opposite page serves merely as a guide. Every family differs as to the amounts and kinds of foods purchased. Therefore it is suggested that an orderly procedure be followed to meet your family needs. Do not fill your shelves too full or place foods too close together. This prevents circulation of the chilled air. The air in the food compartment circulates starting at the chilling unit, coming down to the bottom of the refrigerator, and rising again to the top. This air makes a complete circle, from right to left. The circulation of cold air over the food insures adequate preservation. If articles are placed in the defrosting pan to chill, they should always be removed when defrosting unit.

CARE OF FOOD

Make it a general rule to cover everything you put into **ELECTROLUX** unless it has, like oranges and lemons for instance, its own natural covering. A large covered pan with a loosely fitting cover (a vegetable freshener) is a convenience in keeping vegetables and salads crisp. Wash vegetables and discard all wilted and spoiled parts before placing in **ELECTROLUX**.

For storing small amounts of cooked foods, glass jars with glass tops are most useful, as are porcelain covered dishes. If tops are missing, use moisture-proof paper, and pinch it down with your fingers over the rims of the jars or dishes.

Waxed paper, parchment paper, and cellophane are all moisture-proof and will be found useful for wrapping sandwiches and small amounts of leftover raw vegetables and cut fruits, such as sliced lemon. Uncooked meats which are to be kept more than a few hours should be wrapped in this type of paper. Cooked meats of the roast type should be wrapped, if they are to be kept any length of time.

All food should be cool before it is covered and put into the ELECTROLUX.

One of the economies made possible by ELECTROLUX is being able to buy in large quantities. Cream can be purchased by the quart. Wipe the top of the bottle inside and out before resealing after each use. The cream may also be put in smaller bottles, if they are scalded, cooled, and sealed with a paper or metal top.

FREEZING ICE CUBES

To fill ice trays, use clear cold water. Do not overfill. It is wise to wipe outside of trays before placing in freezing unit. ELECTROLUX ice cube trays have trigger releases which make possible their easy removal from the chilling unit. To remove cubes from trays having a standard metal grid, invert under cold-water faucet a moment. With the new rubber trigger grid, ice cubes are easily removed without inverting tray under faucet. Simply lift up on the grid lever and remove any desired number of cubes for your use.

To freeze ice cubes quickly, use water which has been previously cooled in a covered jar in ELECTROLUX. Fill trays only three-quarters full. Turn temperature regulator knob to Number "One" position on dial to secure quick freezing.

CARE OF ELECTROLUX

Owning an ELECTROLUX is like owning a car. It enables you to do a great many things which heretofore you have not been able to do. Its constant temperature makes it possible to keep food for a longer period of time than was the custom with an old-style ice box. The possibility of making frozen desserts, attractive salads, ice-box cakes, refrigerator pies, and cooling drinks has made meal planning a joy rather than a tedious job to the homemaker. You can now make up a batch of refrigerator cookie dough on Monday, roll the dough in waxed paper, put it in your ELECTROLUX and on Friday slice the

dough from the roll and bake your cookies. Not only has ELECTROLUX proven useful from the standpoint of saving one's time in meal preparation and in preserving family health, but it also is a modern piece of household equipment which anyone would be happy and proud to live with.

Knowing that our kitchen is a place where we spend most of our working hours, we should give attention to the cleanliness and preservation of its equipment. Your ELECTROLUX should be kept clean at all times. It is a good plan to wash the interior after defrosting. Full directions on how to defrost are given in the instruction booklet which accompanies the box. If anything is spilled accidentally, take a cloth and wipe it up at once. This keeps your refrigerator looking tidy. In washing the interior of the food compartment, it is suggested that a solution of cool water and baking soda be used. Soda sweetens your refrigerator and helps to purify the box.

Change the water in the trays after defrosting; also empty the defrosting pan, which has filled with water during the defrosting process. It is advisable, also, to keep the inside appearance of your food compartment orderly; avoid uncovered china dishes holding little bits of this and that. Your ELECTROLUX can be kept as clean as your dishes and cooking utensils.

MENUS AND RECIPES

Menus for a week and for special occasions have been planned in order to assist you in getting the most from your ELECTROLUX. The recipes for many of the dishes suggested in the menus are included in the recipe section.

In making use of the recipes, note:

1. All measurements are level.
2. Flour should be sifted before measuring.
3. All recipes make six portions unless otherwise noted.

The recipes included in this book have been selected because ELECTROLUX plays a most essential part in their success. These recipes have been tested, the methods are the simplest possible; they are standard and basic, so that many variations may easily be made. As it stands, this book can serve as a handbook for the new homemaker who knows the principles of cooking meat and vegetables, as almost every other cooking process is included.

Acknowledgment is made to the Home Service Directors of the utility companies, who have aided in the preparation of this book by their suggestions as to choice of recipes included.

MENUS FOR THE WEEK

● Meal planning—that everyday problem of the housekeeper—is made so much easier, more interesting and more economical with the ever-ready aid of ELECTROLUX. Because quantities of vegetables and salad materials can be bought at one time, because you are always sure of having milk and cream and left-overs in good condition, meals almost plan themselves. You may buy your meat supply for two or three days if it is necessary. Left-overs will keep so well that you can put off their use a day or two. Doughs and batters can be made up and stored so that you may have hot breads and fresh cake with half the usual labor. The dessert question solves itself with chilled and frozen desserts.

In following the dinner menus, you will find that either the appetizer or the salad course may be omitted and yet a tempting meal will remain.

Sunday . . BREAKFAST

Grapefruit with grape juice
Omelet with creamed ham
Hot rolls Coffee Marmalade

DINNER

Stuffed tomato appetizer
Celery Olives
Roast lamb Currant jelly sauce

Browned potatoes Peas with cream
Lettuce salad French dressing
Burnt almond ice cream
Refrigerator cookies Coffee

SUPPER

Jellied cheese ring
Vegetable salad
Melba toast Iced mocha Nut cake



Monday . . BREAKFAST

Orange juice	Cooked cereal
Bacon	Toasted rolls Coffee

LUNCHEON

Cream of celery soup	
Stuffed egg salad	
Nut cake	Tea

DINNER

Pineapple appetizer	
Veal cutlets	Brown sauce
Potatoes with parsley butter	
Spinach	Hot rolls
Lettuce salad	Sweet-sour dressing
Golden tapioca pudding	

Tuesday . . BREAKFAST

Stewed prunes	
Ready-to-eat cereal	
Scrambled eggs	
Bran muffins	Coffee

LUNCHEON

Noodle ring with creamed peas and spinach	
Beet and onion salad	
Fresh cup cakes	Tea

DINNER

Crabmeat cocktail	
Hot sliced lamb with mint jelly sauce	
Creamed potatoes	
Cauliflower with lemon butter	
Cabbage and pimiento salad	
Boiled dressing	
Macaroon cream	

Wednesday . . BREAKFAST

Sliced bananas with orange juice	
Cooked cereal	
Poached eggs with creamed minced lamb	
Toast	Coffee

LUNCHEON

Beet soup with cream	
Sardine and cucumber salad	
Iced tea	Hot bran muffins Marmalade

DINNER

Jellied lamb broth	
Radishes	Young onions
Broiled steak	
Baked potatoes	
Asparagus with piquante sauce	
Pineapple refrigerator cake	

Thursday . . BREAKFAST

Stewed apricots	
Ready-to-eat cereal	
Bacon	Toast Coffee

LUNCHEON

Macaroni and beefsteak casserole	
Raw carrot and apple salad	
Russian dressing	
Hot biscuits	Honey Ginger ale tea

DINNER

Fruit cup	Celery	Olives
	Broiled ham	
Stewed potatoes	Buttered string beans	
	Cottage cheese salad	
	Lemon refrigerator pie	

Friday . . BREAKFAST

Orange juice	
Cooked cereal with dates	
French omelet	Coffee Hot biscuits

LUNCHEON

Molded salmon with string bean and onion salad	
Iced coffee	Prune whip Cookies

DINNER

Tomato juice cocktail	
Baked stuffed fish	Tartare sauce
	Mashed potatoes
Scalloped cabbage with green peppers	
Tomato and cucumber salad	
Vanilla ice cream	Chocolate sauce

Saturday . . BREAKFAST

Baked apples	
Ready-to-eat cereal	
Frizzled beef	Toast Coffee

LUNCHEON

Fish and potato balls	
Lettuce with fruit dressing	
Quick ginger dessert	Tea

DINNER

Tomato and egg canapé	
Celery	Pickles
Roast beef	Horseradish sauce
Browned potatoes	Buttered lima beans
Avocado and grapefruit salad	
Old-fashioned rice pudding	

QUICK MEALS

● All housekeepers are interested in the preparation of quick meals. There come days in the life of every housekeeper when little time can be spared for the actual preparation of meals.

ELECTROLUX helps to solve the problem of quick meals in all sorts of ways. It makes it possible for the housekeeper to cook extra quantities of vegetables so as to have enough for two or more meals.

It keeps each left-over in good condition so that it can be combined with other left-overs or with fresh food for savory dishes. It provides a corner for cans of fruit as well as for fresh fruits so that they will be chilled and ready for instant use. It makes sure that salad materials are always crisp. A jellied soup, salad, or dessert can be made up the previous evening or in the morning, and be ready for dinner. Sauces for ice cream or pudding can be kept on hand for use as desired. The ambitious business-woman-housekeeper can mix up a ginger cake or any other kind of cake at breakfast time and put it in the pan to stay in the ELECTROLUX until dinner time.

The following menus are designed for simple dinners, suppers, or luncheons:

Tomato juice cocktail	Egg and anchovy canapé
Broiled lamb chops	Celery
Saratoga potatoes	Creamed chicken with mushrooms
Canned string beans with onions	(Left-over or canned chicken)
Lettuce salad French dressing	Fried potatoes (left-over)
Quick chocolate dessert	Tomato salad
—	Ice cream Caramel sauce
Jellied Soup	—
Celery Pickles	Grapefruit
Frizzled sliced ham (from boiled ham)	Baked hamburger steak
Boiled sweet potatoes	Baked potatoes Baked onions
Lima beans in cream	Hearts of lettuce Russian dressing
(Canned or bought shelled)	Hot ginger cake Whipped cream
Chilled canned fruit	—
—	Pineapple wedges
Shrimp cocktail	Panned oysters on toast
Cold meat (left-over) Horseradish sauce	Creamed potatoes Buttered beets
Potato salad (left-over)	(Left-over) (Canned)
Chilled mixed fruit	Cucumber salad
	Lemon refrigerator pie

LUNCHEON MENUS

● Guest luncheons may be of a variety of types, from the small one-table bridge luncheon, the club luncheon which allows only a few dishes, to the more elaborate meals, perhaps in honor of a house guest. The formal dinner or buffet supper menus will serve also for luncheons of this sort.

In any case, ELECTROLUX will be called upon to share in the preparation of a number of the dishes. In warm weather, a chilled beverage as well as hot coffee should be served.

SMALL LUNCHEON MENU

Crabmeat cocktail	Olives	Celery
Broiled lamb chops		Mint jelly
	Potato soufflé	
	Cold broccoli with mayonnaise	
	Peppermint ice cream	
Fancy cakes		Coffee

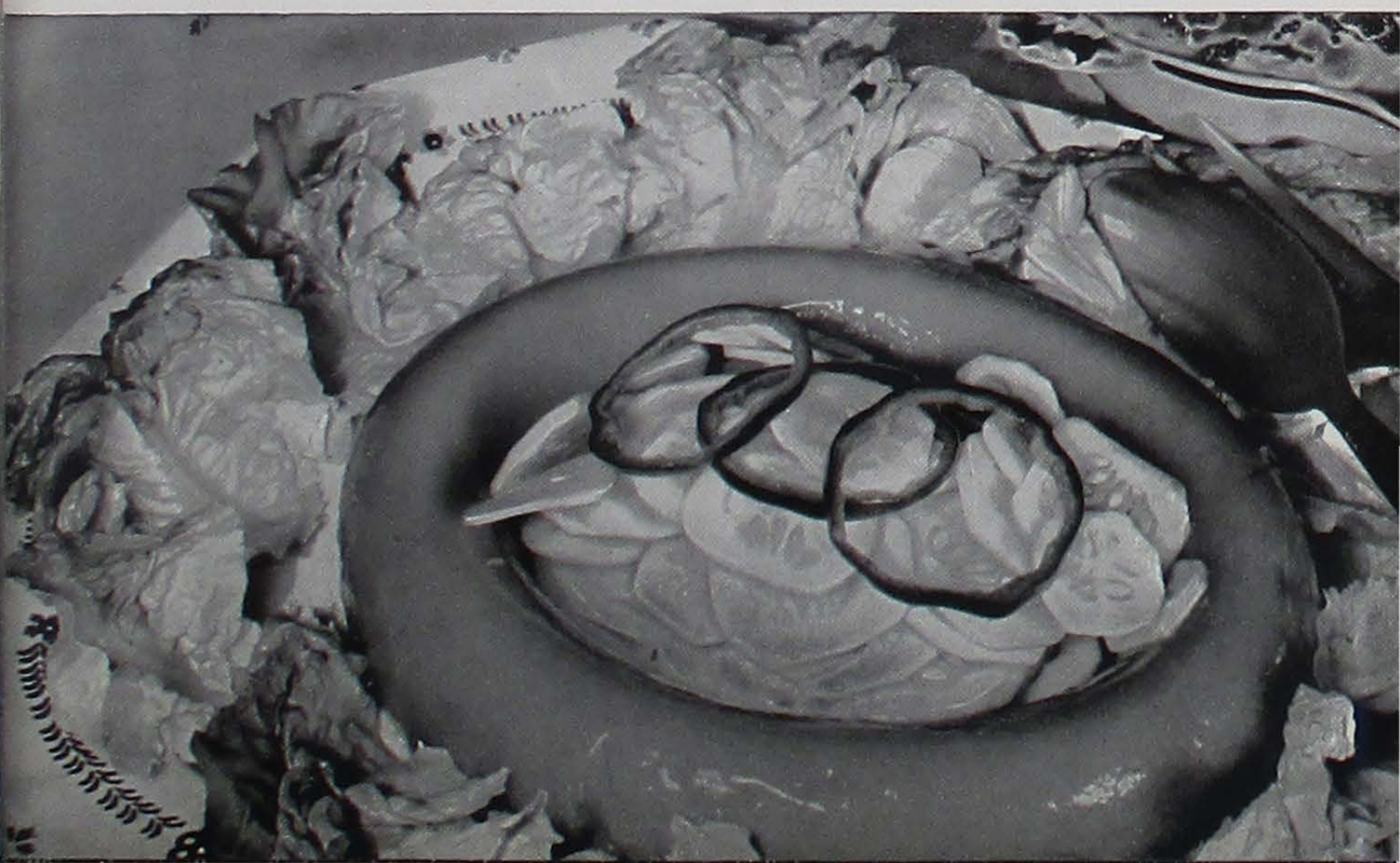
CLUB LUNCHEON MENU

Cream of pea soup	Radishes
Celery stuffed with lobster butter	
Jellied tomato ring with combination salad	
Caramel refrigerator pudding	
Coffee	

Stuffed egg canapé	Olives	Pickles
	Molded sea food	
Stuffed baked potatoes		New peas
Hot rolls		Chilled sliced fruit

FORMAL LUNCHEON MENU

	Jellied bouillon
Celery	Sliced raw carrots
	Cold sliced chicken
Cheese soufflé	Broiled tomatoes
	Avocado and grapefruit salad
Chocolate ice cream with meringues	
Coffee	



DINNER MENUS

● Dinner menus, in contrast to the usual guest luncheons, must often be planned with the idea of suiting masculine as well as feminine tastes and appetites, and are therefore usually more hearty and less dainty than party luncheons.

Some of the dinners enjoyed most by guests are those to which they have been given an impromptu invitation. The hostess may merely add a course or two to the already planned and practically prepared family dinner. This is a very easy matter when she keeps on hand, chilled in the ELECTROLUX, tomato juice, fruit juice, or cans of fruit, flavored butters ready to be made into canapés, and extra materials for salads. She may have a yeast dough ready to make up into fresh rolls for dinner, or perhaps the other half of the cake batter which she made up a day or two before. When she bakes this, it will make her ice cream stretch far enough to serve the extra guests, especially if she adds a chocolate or caramel sauce, also on hand.

In the preparation of formal dinners, she makes use of the ELECTROLUX to lighten her labor by allowing her to prepare things in advance and to make certain that all cold foods are thoroughly chilled and crisp.



IMPROMPTU GUEST DINNERS

Tomato juice cocktail
 Anchovy butter canapé
 Roast beef Horseradish sauce
 Browned potatoes String beans in butter
 Guava jelly Chili sauce
 Orange and endive salad
 Luxuro refrigerator cake Coffee

Chilled grapefruit
 Roast lamb Mushroom sauce
 Baked sweet potatoes
 Peas with celery in cream
 Spiced grapes Hot rolls
 Mixed vegetable salad
 Special dressing
 Peach Melba Coffee

Fruit canapés
 Roast chicken Cranberry sauce
 Mashed potatoes Glazed onions
 Lettuce with Roquefort dressing
 Quick charlotte russe Coffee

Chilled tomatoes with caviar
 Veal cutlet New potatoes
 Beets with sour sauce
 Fruit salad Toasted crackers
 Jelly Cheese Coffee

FORMAL DINNERS

Avocados with crabmeat
 Celery Olives Radishes
 Chicken bouillon
 Toasted cheese rolls
 Roast duck with oranges
 Brown rice Asparagus, drawn butter
 Chutney Hot rolls
 Endive French dressing
 Frozen dried beef rolls
 Mustard butter sandwiches
 Strawberry mousse with strawberries
 Fancy cakes Coffee

FORMAL DINNERS [cont.]

Clams on half shell
 Cocktail sauce
 Stuffed celery Olives Radishes
 Jellyed tomato essence
 Toasted crackers
 Roast turkey Cranberry frappé
 Potato soufflé Spinach with cream
 Lettuce salad
 Frozen tomatoes with anchovy butter
 Toasted cheese crackers
 Lemon tarts Coffee

Lobster cocktail
 Celery Olives Radishes
 Tenderloin of beef Sautéed mushrooms
 Spoon bread
 Cauliflower with lemon butter
 Mixed green salad French dressing
 Sliced fruit compote
 with vanilla ice cream
 Sand tarts Coffee

Tomato and egg canapé
 Celery Olives Radishes
 Fried chicken
 New potatoes with parsley
 Buttered lima beans
 Cold asparagus Vinaigrette sauce
 Grapefruit and grape salad Hot rolls
 Baked Alaska Coffee

Jellyed bouillon
 Ripe olives Pickles
 Filet of beef Mushroom sauce
 Potato and pimiento soufflé
 Broccoli with cheese
 Grapefruit salad
 Watercress sandwiches
 Chocolate ice cream Fancy cakes
 Coffee

BUFFET SUPPERS

● The fashion of entertaining by means of the buffet supper is a custom welcomed by the hostess. It is possible to entertain a larger group than the dining table accommodates and also to get along with little or no extra service. The very informality caused by guests helping themselves brings a gay note into a party which makes for its success.

To make a supper of this sort a complete success, food must be carefully chosen with respect to the combination of dishes and with respect to its ease of service. While one hot dish may be selected, cold dishes are the mainstay of such a meal, and of course **ELECTROLUX** insures the coolness and crispness of the salads, the chilling of the olives and pickles, the perfect molding of the cold entrées and the desserts. Both hot coffee and iced drinks are often served at the two-course meals, for which generous amounts of food must be provided.

On the following pages are menus of various types, both simple and elaborate, from which you may make your choice to suit your special group of guests and your facilities for entertaining. Many of these menus are made up of dishes which can be prepared ahead of time with the help of **ELECTROLUX** and for this reason are particularly easy to serve at party time.



MENUS FOR BUFFET SUPPERS

Cold cuts	Chicken mousse
Lettuce salad with stuffed tomatoes	
Saratoga potatoes	
Green olives	Ripe olives Celery
Pickles	Strawberry jam
	Hot biscuits
Coffee	Chocolate tarts
	Fruit punch
—	
	Jellied cheese ring
	Vegetable salad
Stuffed eggs	Cold tongue
Grapefruit and grape salad	
Olives	Cucumber pickles
Jelly	Hot rolls
	Burnt almond ice cream
Coffee	Chilled fruit beverage
—	
	Stuffed celery
	Creamed chicken with mushrooms
Hot biscuits	Jellied ham
	Mixed vegetable salad
	Strawberry ice cream
	Vanilla wafers
Iced coffee	Hot coffee
—	
	Creamed lobster in patty shells
Buttered peas	Stuffed celery
Radishes	Olives
	Jelly
Hot rolls	Jellied fruit
	Cocoanut cake
Coffee	Cold drinks

Jellied hors d'œuvres	
Celery	Pickles
Veal loaf	Baked cheese
	Saratoga potatoes
Lettuce with Russian dressing	
Fruit salad with French dressing	
Watercress-butter sandwiches	
	Hot toast
Ginger ale tea	Hot coffee
	Quick chocolate dessert
—	
Cold ham	Hot frankfurters
Cole slaw	Potato salad Swiss cheese
Roquefort cheese	Rye bread
	Ripe cucumber pickles
	Ripe olives in garlic
	Lemon refrigerator pie
Coffee	Cold drinks
—	
Baked beans	Brown bread
	Bread and butter sandwiches
Sauerkraut salad	Chili sauce
Cottage cheese salad	Spiced peaches
	Pumpkin tarts
Coffee	Cold drinks
—	
	Cold sliced turkey
Cranberry jelly	Creamed potatoes
	Buttered lima beans
	Hot muffins
Celery	Pickles
Lettuce salad with cream cheese and guava jelly	
	Lemon refrigerator pudding
Coffee	Cold drinks

TEA MENUS

● Tea for two or three or for fifty is the simpler and the more charming with the help of ELECTROLUX. First there is the tea itself if it is to be iced, as it so often is in summer. Bubbling hot from the teapot, it can be chilled so quickly with the hard ice cubes manufactured by ELECTROLUX that the utmost flavor is brought out. By the way, sliced or cut lemon, if left over, can be kept in perfect condition for use another day if it is wrapped in moisture-proof paper or put into a covered jar—a jelly glass, for instance. Sometimes iced coffee or chocolate may be served in place of or in addition to tea. If we prefer cold beverages other than tea, we can have chilled bottles ready for use.

ELECTROLUX is also a time-saving assistant in the preparation of dainties to serve with tea. Sandwiches, for instance, can be made up, wrapped in moisture-proof paper, and put into the hydrator to stay until we are ready for them. The filling for these sandwiches can be made up in quantities to be kept in covered jars. Muffin or cake batter may be put into tiny muffin pans, set in the ELECTROLUX until half an hour before tea time, when we put them into the oven.



Of course the same thing is true of tea biscuit. We can call upon our store of ready-to-use frosting if we like to serve frosted cakes. Fresh cookies may be served at short notice by cutting slices from that roll of cookie dough kept wrapped in paper in the ELECTROLUX.

Tea cubes may be frozen in the trays of ELECTROLUX. A red or green cherry may be put in each section of the tray before it is filled.

TEA SUGGESTIONS

Iced tea
 Rolled watercress sandwiches
 Chocolate cake
 ———
 Tea
 Pimiento pinwheel sandwiches
 Chilled olives
 Pecan cookies
 ———
 Tea
 Spiced muffins
 Marmalade
 ———
 Ginger ale tea
 Crabmeat sandwiches
 Little gold cakes with
 burnt almond frosting
 ———
 Fruit punch
 Roquefort butter sandwiches
 Sand tarts
 ———
 Grape juice sparkle
 Fruit nut sandwiches
 Anchovy sandwiches
 ———
 Fruit beverage with fruit frappé
 Horseradish butter sandwiches
 Tiny ginger snaps with cream cheese

Iced coffee
 Cream cheese and ginger sandwiches
 Cocoanut cookies
 ———
 Iced chocolate
 Orange biscuit
 Nut cookies
 ———
 Iced mocha
 Peanut butter and bacon sandwiches
 Chocolate cookies

SPECIAL TEA SUGGESTIONS

Tea	Iced coffee
Savory sandwiches	
Lobster sandwiches	
Maple nut biscuit	
Burnt almond ice cream	
Fancy cakes	
—————	
Hot tea	Fruit punch
Tomato sandwiches	
Cucumber sandwiches	
Cream cheese and onion sandwiches	
Strawberry ice cream	
Almond cakes	
—————	
Hot coffee	Ginger ale tea
Ribbon sandwiches	
Mixed fancy sandwiches	
Small devil's food cakes	
Pecan sand tarts	

BRIDGE and After-Theatre Parties

● For bridge parties, whether afternoon or evening, the custom of the moment runs very wisely to simple refreshments, unless luncheon or dinner is served previously, and then the bridge is more of an after-thought than the serious business of the occasion.

Bridge when played for itself, however, is such an important matter that rubbers are likely to run over the time the hostess has set for serving refreshments, and it brings the hour too near dinner time or bed-time for enjoyment of elaborate refreshments. Any of the tea menus may be used after an afternoon bridge or in the evening instead of the suggested menus given here. In some places, "dessert" bridges have become popular. Guests are supposed to have eaten a home luncheon and are served with dessert as soon as they arrive, before the card playing begins.

Suppers to be served after the theatre are always informal, whether they consist of an impromptu raid on the ELECTROLUX or of a carefully planned combination of suitable foods. It is always well to keep the refrigerator stocked with ginger ale and other bottled beverages, to have a few cans of savory foods such as sardines, tongue, and mixed hors d'œuvres, cheese of various types, as well as olives and



pickles chilling in the ELECTROLUX to meet the situation when guests drop in during the evening or unexpectedly after the theatre.

For the invitation supper, those foods are most convenient which can be taken out of the ELECTROLUX all ready to put on the dining table, which has been set attractively with linen, china, and silver, or put on large trays to take into the living-room. You may like to add a dish of hot scrambled eggs, which are always a favorite late supper choice, and which can be mixed, seasoned, and put, covered, into the ELECTROLUX ready to be stirred the few necessary moments over the fire.

AFTER-BRIDGE TEAS

Mixed canapés	Ham rolls	Chutney sandwiches
Green olives	Ripe olives	Pistachio nuts
Coffee	Tea	Orangeade
Hot ginger cake	Almond cookies	

EVENING BRIDGE AND AFTER-THEATRE SUGGESTIONS

Make-your-own sandwiches	Sliced tongue	Tartare sauce
Buttered whole wheat or white bread	Potato and apple salad	
Sliced ham	Hot rolls	Salted nuts
Sardines	Coffee	Ripe olives
Pickles		Cold drinks
Olive		
Coffee		
Iced drinks		
Anchovy sandwiches	Scrambled eggs with ham	
Stuffed celery	Toast	
Coffee	Stuffed tomato salad	
Chicken sandwiches	Crackers	Cheese
Olives	Coffee	Jelly
Iced drinks		Cold drinks
		Baked Alaska
Jellied chicken	Cold ham	Chicken salad
Watercress sandwiches	Bread and butter sandwiches	
Celery	Olives	Pickles
Coffee	Chilled sliced fruit	
Sliced tomatoes	Coffee	Cold drinks
Brown bread and cream cheese sandwiches	Welsh rarebit	Toast
Olives	Celery	Olives
Cold drinks		Pickles
	Sliced tomato salad	
	Coffee	Cold drinks

NOTE: Cold drinks should be served throughout afternoon or evening.

APPETIZERS

● Appetizers are a comparatively new and growingly popular part of the meal plan both for family and guest meals. Most of them depend upon chilling for their complete success. ELECTROLUX adds its final touch to the much-used tomato juice cocktail and the fruit juice cocktail, or to a fruit cup, or prepared grapefruit or melon. It furnishes the ice for the bed upon which oysters or clams on the half shell are served, and chills the sauce which is served with them.

The relish which often accompanies the first course and which is served throughout the meal must be chilled. The flavored butters used to spread canapés can be kept in covered jars, and the ready-to-use canapé can be kept fresh and firm until the time of serving.

Interesting combinations of chilled fruits make delicious fruit cups which may be flavored with mint, cranberry juice, grenadine, or any liquor flavoring. A fruit canapé of mixed sliced fruit makes an attractive first course. Fruit juices, both fresh and canned, may be mixed and shaken with cracked ice for an appetizer.

FROZEN DRIED BEEF

- 12 slices dried beef
- $\frac{1}{3}$ cup cream
- 1 tablespoon horseradish
- $\frac{1}{2}$ apple scraped or grated

Whip cream, add horseradish and apple. Drop a teaspoonful into each piece of beef. Roll up and place into freezing trays and freeze in Electrolux several hours. Preparation time, 10 minutes.

SEA-FOOD COCKTAILS

Oysters and clams are served on the half shell on beds of crushed ice, or in cocktail glasses. When served on the shell, the sauce is placed in a small glass in the center of the plate. When served in glasses, the sauce is poured over the chilled shellfish. Allow six oysters for each serving. Chilled lobster, shrimp and crab are cut in pieces, arranged in cocktail glasses, which may be imbedded in crushed ice in larger glasses.

JELLIED HORS D'OEUVRE

- $\frac{3}{4}$ tablespoon gelatin
- 1 tablespoon cold water
- 1 cup hot water
- 2 tablespoons lemon juice
- $\frac{1}{4}$ cup vinegar
- 2 teaspoons mustard
- 1 tablespoon Worcestershire sauce
- $\frac{1}{2}$ teaspoon salt
- 1 tablespoon sugar
- 1 teaspoon onion juice
- Small pieces canned fish, crab or lobster

Soak gelatin in cold water and dissolve with hot water. Cool. Add lemon juice, vinegar, seasoning sauce, salt, sugar, mustard and onion juice. Mix well. Put small pieces of fish in bottom of tiny greased molds. Add enough gelatin mixture to cover the fish, and place in Electrolux until set. Unmold, put a toothpick in each mold and arrange by sticking picks around oranges or apples. Makes 16 to 20. Preparation time, 10 minutes.



COCKTAIL SAUCE

1 cup ketchup
2 tablespoons tarragon vinegar
 $\frac{1}{8}$ teaspoon tobasco sauce
1 teaspoon Worcestershire sauce
1 tablespoon horseradish
1 tablespoon celery, finely minced
1 tablespoon onion, finely minced
Salt

Mix ingredients thoroughly and serve with oysters, clams, or any sea food. Preparation time, 5 minutes.

SPECIAL SAUCE

1 cup mayonnaise
 $\frac{1}{4}$ cup chili sauce
 $\frac{3}{4}$ teaspoon or more curry powder

Stir the chili sauce into the mayonnaise and sprinkle in the curry powder as generously as your taste allows. More curry rather than less is desirable. This sauce blends particularly well with lobster, crab and shrimp, with which it should be well mixed. Sliced lemon and springs of parsley may be used as garnishes. Preparation time, 3 minutes.

STUFFED CELERY

12 small pieces of celery
 $\frac{1}{2}$ cup cream cheese Paprika
1 teaspoon onion juice Salt

Blend seasoning into cheese, fill stalks and sprinkle with paprika. Preparation time, 5 minutes.

VARIATIONS: $\frac{1}{3}$ cup cream cheese with 2 tablespoons Roquefort cheese.

$\frac{1}{4}$ cup lobster paste or minced lobster with $\frac{1}{4}$ cup softened butter.

$\frac{1}{2}$ cup cream cheese with 1 tablespoon anchovy paste.

$\frac{1}{3}$ cup cream cheese with 2 tablespoons stuffed or ripe olives.

FROZEN TOMATOES

6 small tomatoes
3 tablespoons butter
2 teaspoons anchovy paste
Stuffed olives Lettuce

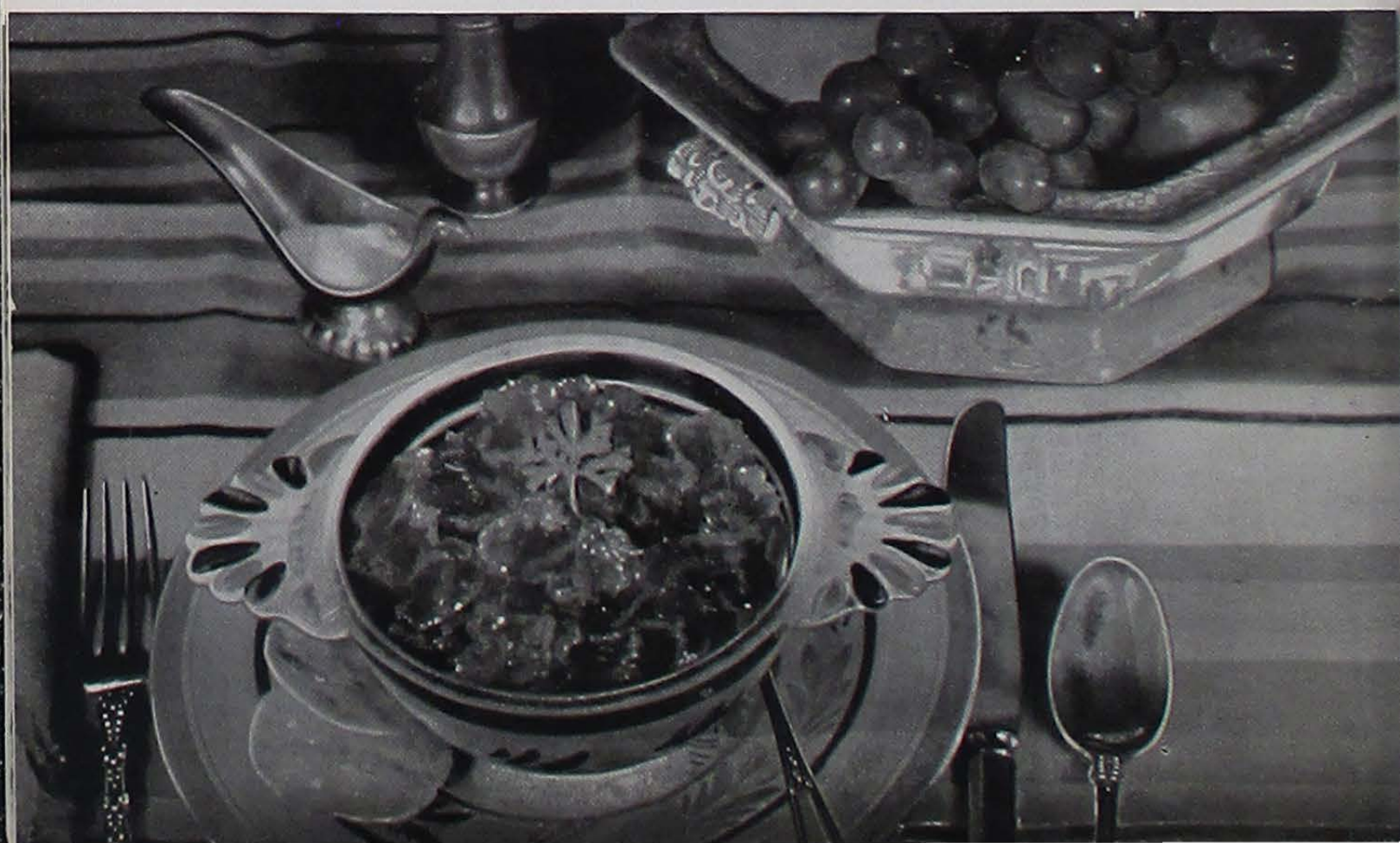
Scald and skin tomatoes. Remove a small piece from the blossom end and fill with butter which has been creamed with anchovy paste. Place in freezing trays in Electrolux for 2 hours. Garnish with sliced olives and serve on lettuce with mayonnaise for an appetizer or for a salad. Preparation time, 10 minutes.

SOUPS

- A well-seasoned soup, piping hot, thoroughly chilled, or jellied, is always an appetizing beginning to a meal. For luncheon we often make a cream soup or a chowder our main dish.

For soups, every bit of left-over meat, fish, or vegetables may be utilized in some way. Bits of meat and bone from the roast will make a few cups of stock, which after cooking with savory herbs may be put in your ELECTROLUX to keep in perfect condition for use when you need it. The addition of a little gelatin will give you jellied bouillon, so appetizing on a warm day. Left-over vegetables may be used for cream soups and chowders, each by itself or in combination with others, or they may be combined with meat stock for a satisfying vegetable soup.

All left-overs should be covered in the ELECTROLUX while waiting for use. Small jars with covers, or moisture-proof paper such as cellophane, waxed or parchment paper, which should be folded or twisted at the ends after being wrapped around the food, may be used as containers. Small jars and bowls may be covered with paper held in place by a rubber band.



CHICKEN MUSHROOM SOUP

Combine chicken and mushroom stock in any proportion to make four cups. Sauté in butter $\frac{1}{2}$ cup of sliced mushrooms and put a portion in each bouillon cup or soup plate before filling with soup. Put a spoonful of whipped cream on each cup and sprinkle with paprika. Preparation time, 5 minutes.

Mushroom stock can be made by cooking slowly the sliced stems and a slice of onion in water for 10 minutes. Bouillon cubes dissolved in boiling water may be used to make the stock. Preparation time, 5 minutes.

JELLIED BOUILLON

2 tablespoons gelatin
 $\frac{1}{4}$ cup cold water
4 cups meat stock
Parsley

Soak gelatin in cold water five minutes and stir into hot stock until dissolved. Pour into a shallow dish or into bouillon cups to chill and set. Before serving, break up jelly with a fork or cut into cubes with a knife. Serve in bouillon cups and garnish with sprigs of parsley. Bouillon cubes may be used to make the stock in proportion of five cubes to a quart of water. Preparation time, 5 minutes.

JELLIED TOMATO BOUILLON

2 tablespoons gelatin
 $\frac{1}{4}$ cup cold water
4 cups canned tomatoes
 $\frac{1}{2}$ cup cold water
3 slices onion
2 stalks celery
1 teaspoon salt
1 teaspoon sugar
1 teaspoon Worcestershire sauce
6 cloves
Pepper

Soak gelatin in cold water five minutes and stir in hot tomato stock made by cooking tomatoes, $\frac{1}{2}$ cup water, and seasoning over a low fire and straining. Stir thoroughly until gelatin is dissolved. Pour into a shallow pan or into bouillon cups and chill in Electrolux until set. Beat with a fork or cut into cubes before serving. Preparation time, 10 minutes.

JELLIED TOMATO SOUP

2 tablespoons gelatin
 $\frac{1}{4}$ cup cold water
 $1\frac{1}{2}$ cans tomato soup
 $1\frac{1}{2}$ cups boiling water
Seasoning

Soak gelatin in cold water 5 minutes. Combine tomato soup with boiling water. Stir gelatin into hot mixture. Add seasoning to taste. Chill in Electrolux until set. Beat with a fork and serve in bouillon cups. Garnish with sliced lemon and parsley. Preparation time, 10 minutes.

CREAM SOUPS

3 tablespoons butter
1 tablespoon minced onion
3 tablespoons flour 3 cups milk
1 teaspoon salt Pepper
 $1\frac{1}{2}$ cups ground or strained cooked vegetables

Melt butter, add onion, and cook 1 minute. Stir in flour and seasoning and add milk gradually. Stir over fire until smooth. Add ground or strained cooked vegetables. (Mixed vegetables may be used.) Add to first mixture. Reheat and add more seasoning if necessary. A dash of nutmeg with pea soup, of cloves with tomato, of celery salt with potato, of paprika with corn, will improve the flavor. Minced parsley may be sprinkled on top. Preparation time, 10 minutes.

If freshly cooked vegetables are used, add the stock in which they have been cooked and reduce the milk in proportion. If tomatoes are used, add 1 teaspoon of sugar and $\frac{1}{4}$ teaspoon of soda before combining with cream sauce.

VEGETABLE CHOWDER

3 tablespoons butter
1 onion, minced
2 stalks celery, diced
 $1\frac{1}{2}$ cups diced left-over vegetables
(carrots, potatoes, peas, corn)
4 cups milk Salt Pepper Parsley

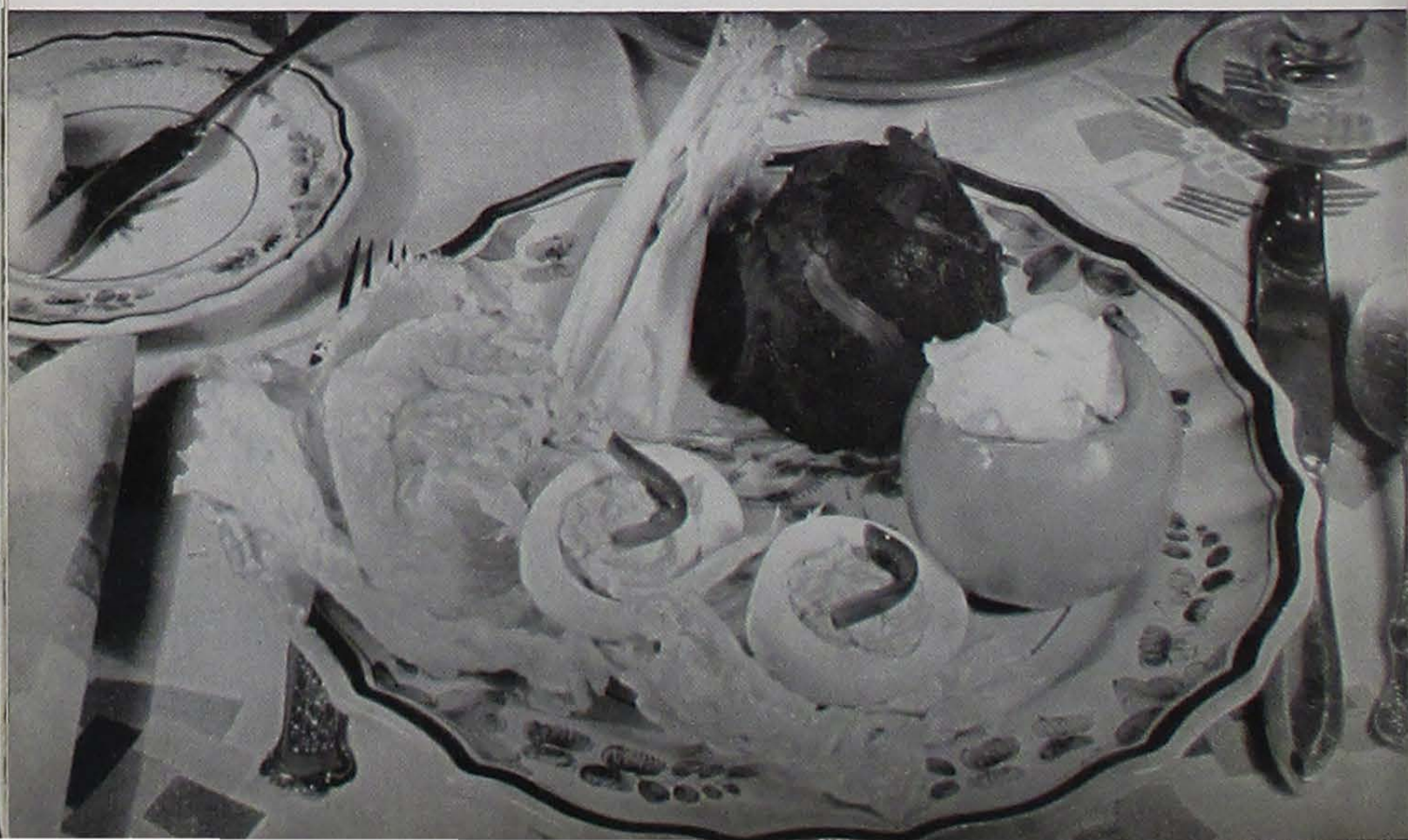
Cook onion and celery in butter 2 minutes. Add vegetables, milk and seasoning, and heat. If you haven't enough left-over vegetables on hand, add diced raw vegetables and 1 cup of water to butter, onion, and celery, and cook 15 to 20 minutes before adding rest of vegetables and milk. Preparation time, 10 minutes.

LUNCHEON DISHES

● The term "luncheon dishes" is used here to cover recipes for a range of dishes which depend upon the aid of the ELECTROLUX for their success. Some of them are made up partially from left-over materials kept in good condition by ELECTROLUX and some of them owe their finishing touch to chilling and molding. Left-overs should be kept in covered bowls or jars. Paper held tightly by rubber bands makes a good improvised cover.

The use of molds, rings, or fancy shapes for jellies and mousses seasoned enticingly gives a touch of individuality to the appearance of the table, and at the same time a special interest to the meal. The molds of tomato or cheese jelly, or of chicken or ham mousse, can be filled or garnished with a vegetable, meat, or fish salad. Molds of hot noodles or spaghetti may be filled with left-over creamed vegetables or meat. Mixed left-over vegetables combined with a mock Hollandaise sauce—cream sauce to which egg yolks and lemon juice have been added—can be used to fill patty shells.

In preparing molds for jellied dishes, a light brushing of oil assures the safe removal of the contents. When ready to serve, set the mold in a pan of cold—not hot—water and loosen with a knife. Remove from water, wipe the outside dry, invert platter over mold, and reverse.



CREAMED CHICKEN

- ¼ cup butter
- 1 cup mushrooms, cut in pieces
- 1 tablespoon green pepper, chopped
- ¼ cup flour
- ½ teaspoon salt
- ½ teaspoon celery salt
- 1½ cups milk Cayenne
- 1 cup chicken broth
- 1 cup cold chicken, cut in pieces
- 1 tablespoon minced parsley
- 1 tablespoon pimiento

Melt butter, add mushrooms and peppers and cook 3 minutes. Add the flour and seasonings and stir until smooth. Add the milk and chicken broth and cook, stirring until smooth. Add the chicken, parsley, and pimiento, and heat. Any left-over meat or fish may replace the chicken. Two tablespoons sherry flavoring may be added to the sauce before serving. Preparation time, 15 minutes.

JELLIED TOMATO RING

- 3 tablespoons gelatin
- ½ cup cold water
- 2 cans tomato soup
- 2 cups water
- Salt Pepper 5 or 6 cloves Bay leaf
- Stuffed olives

Soak gelatin in water. Heat soup with water and add seasoning. Add soaked gelatin and stir until dissolved. Arrange stuffed olives in a ring mold (quart size) and pour over a thin layer of hot mixture. Chill in Electrolux until set. Add rest of mixture. Chill in Electrolux 2 hours until set. Turn out of mold on cold platter, fill center with vegetable salad and garnish with lettuce. Serves twelve. Preparation time, 10 minutes.

CHEESE RING

- 1½ tablespoons gelatin
- ½ cup cold water
- 3 cups scalded milk 3 egg yolks
- ½ teaspoon salt
- ½ teaspoon mustard
- ½ teaspoon paprika
- 2 cups strained cheese

Soak gelatin in cold water. Beat the eggs with the seasoning and stir in a little of the milk and stir over hot water until it begins to thicken. Stir in the cheese and

when melted, remove from fire and stir in softened gelatin. Pour into a ring mold (quart size) and chill until set. Unmold onto a platter or chop plate and garnish with pimiento. Fill center with mixed vegetable salad. Makes 12 servings. Preparation time, 15 minutes.

CHICKEN MOUSSE

- 1 tablespoon gelatin
- ½ cup water
- 3 tablespoons butter
- 3 tablespoons flour
- 1 teaspoon salt
- ⅛ teaspoon pepper
- ⅛ teaspoon paprika
- ⅛ teaspoon nutmeg
- 2 cups milk
- 2 cups chicken, cut fine
- 1 cup cream
- Watercress or parsley

Soak gelatin in water. Melt butter, stir in flour, and seasoning. Add milk gradually and stir over fire until thick. Add gelatin and stir until dissolved. Add chicken and cool. Whip cream and fold into cooled mixture. Turn into mold and place in Electrolux to set. Turn out and garnish with watercress or parsley. Fills quart mold and serves twelve. Preparation time, 20 minutes. Minced ham or other meat may replace the chicken.

MOLDED SEA FOOD

- ¾ tablespoon gelatin
- 2 tablespoons cold water
- ½ cup celery, cut fine
- ¼ cup pimiento
- ½ tablespoon sugar 1 teaspoon salt
- ½ tablespoon flour
- 1 teaspoon mustard
- Cayenne 2 egg yolks
- 1½ tablespoons melted butter
- ¾ cup milk ¼ cup vinegar
- 2 cups shredded lobster or crabmeat
- Cucumbers Sour cream dressing

Soak gelatin in cold water 5 minutes. Add celery and pimiento. Mix dry ingredients, add egg yolks, butter, milk and vinegar. Cook over boiling water, stirring constantly until mixture thickens. Add gelatin mixture and stir until dissolved. Pour over fish and mix well. Fill mold, chill in Electrolux several hours, and serve with cucumbers dressed with sour cream dressing. Preparation time, 15 minutes.

SALADS

● Salads, ever more popular, appear on many tables at both luncheon and dinner. ELECTROLUX makes the salad problem simple, because materials for salads are kept so cool and so crisp, whether they are the green leaves which make the foundation of all salads or whether they are vegetables, raw or cooked, or fruits, fresh or canned.

Experience has shown us that all salad materials must be kept covered in the refrigerator. With raw materials, there should be provision for ventilation. Lacquered-tin coffee or cracker cans may be put to good use for refrigerator storage if a few holes are punched in the top of the covers. Tall narrow cookie cans are ideal for storing celery, whole carrots, romaine and endive. They can be laid on their sides on the lower shelves. If they begin to rust after weeks or months, you will probably have others to replace them.

In preparing lettuce for the refrigerator, cut off stem, and hold head under stream from cold water faucet. The force of the water will open head without breaking leaves. Shake partly dry and put in refrigerator pan or can to chill.

In preparing other salad leaves, parsley and celery, separate leaves or stalks, wash, shake partly dry, and put in refrigerator pan or cans.

Cooked left-over vegetables, which contribute so much to a mixed salad, should be kept in covered jars or cans or wrapped in moisture-proof paper. Left-over pimientos should be completely covered with liquid and sealed tightly.

Fresh fruits which are protected from drying by their skins need not be covered.

Salad dressings should be stored in jars with tight covers. Jars containing French dressing should be sealed so tightly that the dressing may be mixed by shaking.

The choice of a salad dressing is very important. As a general rule, French dressing and its variations are better than mayonnaise for dinner salads. Mayonnaise with savory additions, such as chili sauce, anchovy paste, or caviar, goes well with green salads. Mayonnaise



made more delicate by the addition of cream or fruit juice combines well with fruit.

Cooked dressing, heavily seasoned, thinned with sour cream, combines well with cabbage and potatoes; flavored with fruit juices, thinned with cream, it blends well with fruits. A simple sour cream dressing is delicious with cucumbers or cabbage.

With the jellied vegetable or fruit salad, mayonnaise or one of its variations blends best.

Any combination of mayonnaise with meat, fish, or fruit may be frozen if 1 tablespoon soaked and dissolved gelatin is added to 3 cups of salad mixture.

FRENCH DRESSING

1 teaspoon salt 1 teaspoon mustard
 ½ teaspoon paprika
 1 teaspoon sugar ½ cup salad oil
 1 teaspoon onion juice
 3 tablespoons vinegar

Mix dry ingredients and add to salad oil. Add onion juice and vinegar and stir or shake in a sealed bottle or jar until the mixture begins to thicken. A small piece of ice added before stirring makes it thicken at once. Store in Electrolux in air-tight jar. Preparation time, 3 minutes.

ROQUEFORT DRESSING

Add 2 ounces of Roquefort cheese to

French dressing. Beat with fork until cheese is well mixed with dressing. Serve with lettuce or other leafy vegetables. Preparation time, 4 minutes.

SWEET-SOUR DRESSING

½ cup sugar ½ cup vinegar
 2 tablespoons salad oil
 1 tablespoon minced onion
 1 tablespoon minced celery
 1 tablespoon minced pepper
 1 teaspoon salt
 ½ teaspoon paprika
 ½ teaspoon Worcestershire sauce

Mix ingredients, add a small piece of ice and beat 1 minute until thick. Preparation time, 5 minutes.

SPECIAL FRENCH DRESSING

1 cup salad oil 1 cup sugar
¾ cup malt vinegar
1 teaspoon grated onion
½ cup ketchup 1½ teaspoons salt
1 teaspoon Worcestershire sauce

Mix ingredients and beat until thick. Store in Electrolux and beat before using. Preparation time, 4 minutes.

FRUIT FRENCH DRESSING

½ cup salad oil
¼ tablespoon grapefruit, or orange juice
½ teaspoon salt
¼ teaspoon paprika
1 teaspoon powdered sugar
1 tablespoon lemon juice

Mix ingredients, chill in Electrolux, and shake or beat well before serving. Preparation time, 3 minutes.

CHIFFONADE DRESSING

½ cup French dressing
2 tablespoons minced celery
1 teaspoon minced parsley
1 tablespoon minced onion
1 hard-boiled egg, finely minced
2 tablespoons minced green pepper or cooked beets

Mix other ingredients and add to French dressing. Preparation time, 5 minutes.

MAYONNAISE

2 teaspoons mustard
2 teaspoons salt Cayenne
2 teaspoons sugar
2 egg yolks
2 cups salad oil
Lemon juice Vinegar

Mix dry ingredients, and add yolks of eggs. Mix well and add 1 teaspoon vinegar. Add salad oil slowly at first, then more quickly, beating with egg-beater. As mixture thickens, thin with lemon juice or vinegar and continue adding oil. Then finished mixture should be very stiff. Keep covered in Electrolux. Preparation time, 10 minutes.

CAVIAR MAYONNAISE

½ cup mayonnaise
1 tablespoon caviar
1 tablespoon horseradish

Mix horseradish and caviar with mayonnaise. Serve with hearts of lettuce or with tomato salad. Preparation time, 2 minutes.

ANCHOVY MAYONNAISE

½ cup mayonnaise
2 teaspoons anchovy paste

Beat anchovy paste into mayonnaise. Mix well and serve with any vegetable salad. Preparation time, 2 minutes.

RUSSIAN DRESSING

½ cup mayonnaise
¼ cup whipped cream
½ cup chili sauce
1 tablespoon green pepper, minced

Mix ingredients thoroughly and serve with hearts of lettuce or with other salad vegetables. Preparation time, 5 minutes.

COOKED SALAD DRESSING

2 teaspoons salt
1½ teaspoons mustard
4 teaspoons sugar Cayenne
2 tablespoons flour
2 eggs or 4 yolks
1 cup hot milk
½ cup hot vinegar
1 cup sour cream

Mix the dry ingredients and add to the eggs. Add the milk and vinegar gradually and cook over hot water, stirring constantly, until it thickens. Cool quickly and add the sour cream. Store in Electrolux in a covered jar. Preparation time, 10 minutes.

MIXED VEGETABLE SALAD

1 cup shredded cabbage
1 sliced cucumber
1 cup diced beets or 2 tomatoes
2 hard-boiled eggs
½ cup special dressing
1 bunch young onions
1 bunch radishes Lettuce

Mix the cabbage, cucumber and beets or tomatoes with the special dressing and let stand in the Electrolux half an hour. Arrange lettuce in a salad bowl and on this place the vegetable mixture. Garnish with radishes, onion tops and sliced hard-boiled eggs. Preparation time, 10 minutes.

POTATO SALAD

- 4 cups cold boiled potatoes
- 1 chopped onion
- 1 cucumber or 2 pickles
- $\frac{1}{4}$ cup French dressing
- 4 slices cooked bacon
- Cooked salad dressing

Cut the potatoes into dice or slices, add the onion and sliced cucumbers or pickles. Mix with the French dressing and bacon, and chill. Mix with the salad dressing, serve on lettuce, and garnish with parsley. Celery cut into cubes or celery seed may be used with the other ingredients if desired. Preparation time, 10 minutes.

TOMATO JELLY

- 1 can tomato soup
- 1 cup boiling water
- 2 tablespoons gelatin
- $\frac{1}{4}$ cup cold water
- Seasoning

Combine tomato soup with boiling water. Soak gelatin in cold water and stir into hot mixture. Add seasoning to taste, chill in Electrolux until set. (Any or all of the following seasonings may be used: 1 teaspoon sugar, 1 teaspoon salt, 6 cloves, celery seed, or a bay leaf.)

FROZEN CHEESE and FRUIT

- 1 cream cheese $\frac{1}{4}$ cup mayonnaise
- $\frac{1}{2}$ tablespoon lemon juice
- $\frac{1}{2}$ teaspoon salt
- 2 tablespoons crushed pineapple
- $\frac{1}{4}$ cup nut meats
- $1\frac{1}{2}$ bananas, sliced
- $\frac{1}{2}$ cup whipping cream

Combine cheese, mayonnaise, lemon juice and salt. Mix in pineapple and nuts. Fold in bananas and whipping cream. Turn into Electrolux tray and freeze 4 hours. Slice and serve on lettuce with French dressing. Preparation time, 10 minutes. Other fruits may be used.

JELLIED VEGETABLE SALAD

- 2 tablespoons gelatin
- $\frac{1}{2}$ cup cold water
- 2 cups boiling water
- $\frac{1}{4}$ cup sugar $1\frac{1}{2}$ teaspoons salt
- $\frac{1}{4}$ cup vinegar 1 chopped onion
- $\frac{1}{2}$ cup shredded cabbage
- $\frac{1}{2}$ cup diced celery

- 2 tablespoons chopped pimientos
- 2 tablespoons chopped olives

Soak gelatin in cold water. Stir in boiling water, sugar, and salt. Add vinegar, chill until mixture begins to thicken. Pour into a mold in alternate layers with the vegetables. Chill in Electrolux until set, turn out on platter and garnish with jelly, lettuce and mayonnaise. Preparation time, 15 minutes.

Any combination of vegetables or fruit may be used with this foundation. Fruit juice may replace part of the boiling water.

CLEAR TOMATO JELLY

See Soup section, page 18. Use half recipe for Jellied Tomato Bouillon. Add an extra teaspoon of gelatin.

COTTAGE CHEESE SALAD

- $\frac{1}{2}$ pound cottage cheese
- $\frac{1}{4}$ cup minced chives or onions
- 1 teaspoon paprika
- Cream

Add seasoning to cheese and add cream, to soften. Pack in a small greased bowl or mold. Chill in Electrolux an hour or more. Serve with a vegetable salad. Cream cheese may replace cottage cheese. Preparation time, 5 minutes.

VARIATIONS: Arrange spoonful of currant or guava jelly around mold.

Make cheese mixture into balls and serve in a bowl of lettuce dressed with sweet-sour dressing.

HAM ROLLS

- $\frac{1}{2}$ lb. cottage cheese
- 1 tablespoon minced onion
- $\frac{1}{4}$ teaspoon paprika
- $\frac{1}{4}$ lb. sliced boiled ham
- Salt

Mix cheese with seasonings and form into small rolls. Wrap each in a slice of thin ham. Chill in Electrolux at least half an hour. Serve with salad or as an appetizer. Preparation time, 10 minutes.

VARIATIONS: Two tablespoons of Roquefort cheese may be mixed with the milder cheese instead of the minced onion.

Dried beef may replace the ham.

When ham rolls are used for an appetizer, a toothpick may be inserted in each roll.

SANDWICHES and CANAPÉS

● ELECTROLUX will surprise you by its contribution to the ease of all sandwich and canapé preparation. In the first place, fillings can be kept ready-made in covered jars. They may be taken out a few minutes before you are ready to make sandwiches, and will then be soft enough at room temperature to spread. The quantities given in the recipes are of medium size, but may be doubled or tripled.

Many of these fillings are suitable for any kind of sandwich, whether it is for the school or picnic lunch, for the hot luncheon sandwich, or for a snack for an impromptu evening supper, or for canapés.

ELECTROLUX is also an aid to the keeping qualities of the finished sandwich. School lunch sandwiches may be made the night before, wrapped tightly in waxed or parchment paper, or cellophane, and will be just as fresh at lunch time as if they had been made in the busy early morning hours. Party sandwiches may be made a few hours ahead. You will especially like the rolls of sandwiches with their colorful fillings, which, after preparation, are wrapped tightly in moisture-proof paper, taken out when needed and sliced into "pinwheels."

If you are preparing for a large group, you may arrange a wet towel in a flat pan, arrange the sandwiches in it and fold the towel tightly around them. For a longer period, moisture-proof paper is better.

GENERAL DIRECTIONS FOR SANDWICHES

1. Use bread not *more than a day old*.
2. Be sure knife is *sharp and long*.
3. Use *sawing motion* in cutting bread.
4. Use *stiff* knife with *round end* for spreading fillings.
5. To *remove crusts* do not use knife with *saw edge*.
6. Remove butter or flavored butter filling from Electrolux *ten minutes before using*.
7. In spreading school lunch or picnic sandwiches which are to retain crusts, remove end crust of bread, cut first

slice. Spread next slice liberally with softened butter, or flavored butter, and let fall on unbuttered slice. Lettuce leaves or other fillings may then be put between these slices.

8. For *fancy tea sandwiches*, cut crusts from top and sides of loaf, leaving bottom crust. Spread filling on cut side opposite this and cut into lengthwise slice with long, sharp knife.

For "*ribbon*" sandwiches, spread a filling of different flavor and color on each slice. Put slices together to form a loaf. Wrap tightly in moisture-proof paper, or damp cloth. Put into Electrolux for an hour or more, and slice crosswise.



For *sandwiches of fancy shape*, cover large spread slice with an unspread slice, cut into squares, diamonds, or finger lengths with knife, or into hearts, spades, diamonds, clubs, or stars, with special cutter.

For "*pinwheel*" sandwiches, spread bread lengthwise liberally with filling, slice and roll tightly. Seal with butter, wrap tightly in moisture-proof paper, chill in Electrolux, and slice. If bread is "crumbly," place on damp cloth before rolling.

FLAVORED BUTTERS

$\frac{1}{2}$ cup softened butter
 $\frac{1}{2}$ cup minced watercress, parsley, or mint
 1 tablespoon lemon juice
 2 teaspoons onion juice

$\frac{1}{2}$ cup softened butter
 2 tablespoons anchovy, bloater, or sardine paste
 1 teaspoon Worcestershire sauce
 1 teaspoon prepared mustard

$\frac{1}{2}$ cup softened butter
 1 cup chili sauce, chutney relish, or pickle

$\frac{1}{2}$ cup softened butter
 3 tablespoons horseradish, or
 2 tablespoons mixed mustard

$\frac{1}{2}$ cup softened butter
 $\frac{1}{3}$ cup strongly flavored cheese
 2 teaspoons Worcestershire sauce
 1 teaspoon mustard, cayenne pepper, or tobasco sauce to taste.

SAVORY FILLING

$\frac{1}{2}$ cup dried beef
 $\frac{1}{2}$ cup American cheese
 $\frac{1}{2}$ cup ketchup or tomato purée

Run dried beef and cheese through meat grinder. Add enough ketchup or tomato purée to moisten.

CHEESE AND ONION FILLING

$\frac{1}{2}$ lb. cream or cottage cheese
 1 tablespoon minced onion or
 2 tablespoons minced olives
 $\frac{1}{2}$ teaspoon paprika

ROQUEFORT FILLING

$\frac{1}{2}$ cup Roquefort cheese
 $\frac{1}{2}$ cup cream cheese
 1 teaspoon Worcestershire sauce

PEANUT BUTTER AND BACON FILLING

1 cup peanut butter
 1 tablespoon cream or milk
 3 slices broiled bacon, minced

CRABMEAT FILLING

1 can (medium size) flaked crabmeat
1/4 cup minced celery
1 tablespoon minced onion
1/4 cup mayonnaise

Lobster, shrimp, tuna fish, chicken, veal or pork may replace the crabmeat in the above recipe.

FRUIT AND NUT FILLING

1 cup minced dates, raisins or prunes
1/4 cup minced nuts—pecans, walnuts, salted almonds, or peanuts.
2—3 tablespoons mayonnaise

CHEESE AND GINGER FILLING

2 packages cream cheese
1/4 cup candied ginger, minced

BANANA DATE SANDWICHES

1 sliced banana
1/2 cup sliced dates
2 tablespoons mayonnaise

2 tablespoons minced nuts
Buttered bread Lettuce

Arrange sliced bananas on buttered bread, spread with dates, mayonnaise and nuts, mixed together. Cover filling with lettuce leaves, and with another slice of buttered bread. Cut into finger lengths.

TOMATO SANDWICHES

Tomatoes, skinned and sliced
Salt Pepper
1/4 cup mayonnaise
1 teaspoon onion juice
Buttered bread

Arrange slices of tomato on rounds of buttered bread. Spread with mayonnaise flavored with onion juice. Cover with rounds of bread.

CUCUMBER SANDWICHES

Use thin slices of cucumbers for sandwiches, and prepare according to directions for tomato sandwiches.

CANAPÉS

● CANAPÉS are open sandwiches of bread or toast, cut into fancy shapes, which are spread with highly flavored butter or other especially savory combinations. Dainty crackers, some of which are originated especially for canapé service, are also used.

Special attention is paid to the appearance of canapés, and most attractive results may be obtained by the use of a variety of garnishes.

Garnishes should be very dainty; among the suggestions are green peppers, pimientos, pickles, and ripe olives, cut into the thinnest of strips or slices; bird's-eye onions, capers, hard-boiled eggs, sliced, or yolks pressed through strainer—whites minced.

To keep canapés fresh for several hours, arrange on wet towel on a tray or flat pan, and lay canapés on this. Cover top of pan with another damp towel, but do not allow it to touch the canapés. Place tray in ELECTROLUX.

HOT BREADS

● There is nothing which gives a more individual touch to a meal than a hot bread, such as raised rolls, muffins, biscuits, shortcakes, waffles, or griddle cakes. These must of course be baked just before, or during, a meal. Their mixing, however, can be done at any convenient period of the day, because ELECTROLUX will keep them for you in perfect condition until you are ready to use them. Left-over batters can be put back into ELECTROLUX after one meal and used for the next, or they can be kept another day.

You may make your muffins, biscuits, shortcakes, or coffee-cakes in double the quantity needed for one meal. A portion may be baked—the remainder, ready in its baking pan or small muffin pans, may be put into ELECTROLUX, there to remain until another day or for several days until you wish to use it. Pans should be well greased with melted fat before batters are put into them.

Perhaps even more of a treat than these baking powder breads are the “raised” rolls, made with yeast. Most of us consider it some effort to make a yeast roll, which must be kneaded as well as mixed, but when we find that one operation will do for several batches of rolls, we will be quite willing to indulge occasionally the family’s taste for these crusty, buttery rolls.



In the general directions for care of foods in the refrigerator, the statement has been made that everything stored in the ELECTROLUX should be covered. It has been found, however, that it is not necessary to cover biscuits, shortcake and muffins which have been put into their pans.

Yeast dough, which is stored after raising and kneading in a well-greased bowl, must be buttered well and covered tightly in waxed or parchment paper, or cellophane. If, however, it is put into pans after shaping, to stay a few hours, it is not necessary to cover it.

NOTE: If pastry or cake flour is used in the baking powder bread recipes, increase the amount two tablespoons for each cup of flour in recipe. If combination baking powder is used, decrease amounts in recipe one-third.

REFRIGERATOR ROLLS

- 2 cakes compressed yeast
- 1 cup milk, scalded and cooled to lukewarm
- $\frac{1}{4}$ cup sugar
- $\frac{1}{4}$ teaspoon soda
- $\frac{1}{2}$ teaspoon salt 1 egg
- $\frac{1}{2}$ cup shortening 4 cups flour

Crumble yeast into a bowl, slowly add the milk and stir to dissolve the yeast. Add sugar, soda, salt, beaten egg, and flour. Mix, add the melted shortening and mix thoroughly. Turn out on floured board, knead quickly into a smooth dough, and divide into two portions, each in a greased bowl. (The dough to be reserved for later use should be greased and covered tightly with waxed paper. When ready to use within the next few days, continue according to following directions.) Cover with a towel. Set to rise over a pan of hot water, keeping the water steaming hot, not boiling. Let double in bulk. Form into biscuits or rolls, put in muffin pans or on oblong baking sheet, brush with milk or melted butter and let double in size. Bake in a moderate oven, 400 degrees F., 15 to 20 minutes until light brown. Remove from oven and brush top with butter.

VARIATIONS: For SWEET ROLLS, use $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sugar, and 2 eggs instead of listed amount.

To make CLOVERLEAF ROLLS, make three small balls of dough for each muffin pan, put close together and brush tops very well with melted butter.

To make PARKER HOUSE ROLLS, pat dough into thin sheet, cut into rounds, crease center with knife handle, brush one half with butter, and fold.

Time of mixing and kneading, 15 minutes. Time for completion, $2\frac{1}{2}$ hours.

MUFFINS

- $\frac{1}{4}$ cup shortening
- $\frac{1}{4}$ cup sugar 1 egg
- 2 cups flour
- 4 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt 1 cup milk

Cream shortening, stir in sugar, and beat in beaten egg. Mix and sift together flour, salt, baking powder, and add alternately with the milk. Pour into well greased muffin pans (12 or 16). Put in Electrolux to remain until half an hour before meal time. One pan may be baked for one meal and the remaining pan any time within a week, this half of mixture to be kept in Electrolux until needed. Bake 25 minutes in a moderate oven, 375 degrees F. Makes 18 medium sized muffins. Preparation time, 10 minutes.

VARIATIONS: Add 1 cup berries, sliced apples or bananas, dredged lightly with sugar.

BRAN MUFFINS

2 tablespoons shortening
¼ cup sugar 1 egg
1 cup sour milk
1 cup flour 1 cup bran
½ teaspoon soda
¼ teaspoon salt
1 teaspoon baking powder

Cream shortening and sugar together, add the egg. Mix and sift flour, soda, salt, and baking powder. To the creamed mixture add the bran, then the milk, alternately with the sifted dry ingredients. Pour into greased muffin tins and bake in a moderate oven, 375 degrees F., for 20 minutes. If sweet milk is used instead of sour milk, omit the one-half teaspoon soda and use 3 teaspoons baking powder. Raisins or dates may be added to the muffins if desired. One half the muffin mixture may be placed in the muffin tins and kept in Electrolux for use another day. Preparation time, 10 minutes.

BISCUITS

2 cups flour
3 teaspoons baking powder
½ teaspoon salt
4 tablespoons shortening
⅔ cup milk

Sift dry ingredients together. Rub or cut in shortening with a stiff knife. Stir in milk. Work lightly into smooth dough. Pat out about half-inch thick on a floured board. Cut into rounds, put on baking sheet, and bake at 450 degrees F. for 10 to 12 minutes. The biscuits may be cut and placed in Electrolux several hours or days before time of baking. Preparation time, 5 minutes.

VARIATIONS: Add ½ cup of cut raisins before milk is added.

Cut ½ cup of strained or grated cheese into flour with shortening.

SHORTCAKES and DUMPLINGS. Increase shortening to 5 tablespoons and add ¼ cup sugar to flour. To prepare shortcakes, divide dough in half, and pat into two rounds to fit pie pan. Butter well and put other half on top. After baking, the two rounds can be separated easily.

SALLY LUNN

Use a rich muffin mixture. Bake in a shallow pan about 30 minutes, in a moderate oven, 350 degrees F. Cut in squares and serve at once like muffins. Sugar and cinnamon may be mixed and spread on top before it is baked. One half the muffin mixture may be put in a large cake pan and set in the Electrolux to stay for a day or two until you want a hot bread for lunch or tea.

WAFFLES

2½ cups flour
¾ teaspoon salt
2 tablespoons sugar
4 teaspoons baking powder
2 eggs
½ cup melted shortening, or cooking oil
1¾ cup milk

Mix and sift dry ingredients. Beat eggs with rotary egg-beater, beat in melted fat, add milk, stir well and add dry ingredients, all at once. Beat well and bake in hot waffle iron until no steam escapes between edges. Preparation time, 7 minutes.

GRIDDLE CAKES

2½ cups flour
4 teaspoons baking powder
¾ teaspoon salt
1 tablespoon sugar
1 egg
2 cups milk
¼ cup melted shortening, or cooking oil

Mix and sift dry ingredients. Beat egg, mix with milk and stir into first mixture. Stir in melted shortening. Bake on both sides on hot ungreased griddle. Preparation time, 7 minutes.

If sour milk is used, substitute 1 teaspoon soda for 3 teaspoons baking powder.

VARIATIONS: For CORN GRIDDLE CAKES, substitute 1 cup of corn meal for 1 cup flour. Add more milk if necessary, to thin batter.

1 cup sugared, sliced apples or berries, or ½ cup bran or ground nuts, may be added to mixture.

CAKES

● One of the surprising contributions of ELECTROLUX is its aid in enabling us to supply fresh cake for dessert or for tea with half the usual labor. Batter all ready to bake may be stored in cake pans in the ELECTROLUX for several days. It is not necessary to cover the pans. We can therefore mix up a cake, bake half the mixture and save the rest until we feel like having fresh cake again. We may have cup cakes one day and layer cake another day. Pans should be greased with melted fat and floured lightly before batter is put into them.

There are several frostings which can be kept on hand in the ELECTROLUX ready for use, so that we can have frosted cake as well as fresh cake at a moment's notice. Frosting should be stored in covered jars. The recipes given are liberal quantities for layer cakes.

NOTE: If bread flour instead of cake and pastry flour is used in these recipes, decrease amount two tablespoons to each cup.

If combination baking powder is used, decrease amounts in recipe one-third.

STANDARD BUTTER CAKE

2 cups cake or pastry flour
3 teaspoons baking powder
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ cup butter or other shortening
1 cup sugar 2 eggs $\frac{3}{4}$ cup milk
1 teaspoon vanilla

Mix and sift flour with baking powder and salt. Cream butter thoroughly, add sugar gradually, and cream until fluffy. Beat eggs well and add. Beat 1 minute. Add flour alternately with milk. Add vanilla. Fill 2 greased 9-inch layer pans or two sets of muffin pans. Bake in moderate oven, 375 degrees F., 25 to 30 minutes. This mixture fills two 9 x 6 pans or 2 sets of muffin pans, each holding eight. For a layer cake, bake half the mixture in oblong pan, cut in halves and put together with frosting. See photograph on next page. One half the batter may be put in pan and set in Electrolux for use another day. Preparation time, 10 minutes.

STANDARD WHITE CAKE

2 cups cake or pastry flour
3 teaspoons baking powder
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ cup butter or other shortening
1 cup sugar $\frac{2}{3}$ cup milk
1 teaspoon vanilla 3 egg whites

Mix sifted flour with baking powder and salt and sift together. Cream shortening, add sugar gradually and cream together until fluffy. Add flour, alternately with milk. Beat after each addition. Add vanilla. Fold in stiffly beaten egg whites. Bake in 2 greased 9-inch layer pans in moderate oven, 375 degrees F., 25 to 30 minutes. If part of batter is to be reserved, follow directions for Standard Butter Cake.

CHOCOLATE CAKE

Add two to four squares of melted chocolate to either of above recipes, before putting in pans.



GINGER CAKE

4 tablespoons shortening
 $\frac{1}{2}$ cup sugar 1 egg
 $\frac{3}{4}$ cup sweet or sour milk
 $\frac{1}{2}$ cup molasses
2 cups cake or pastry flour
1 teaspoon cinnamon
1 teaspoon ginger
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ teaspoon soda

Cream the shortening, add the sugar gradually. Beat the egg well and add. Mix sifted flour with soda and spices and salt. Sift dry ingredients into first mixture alternately with the liquid. Bake in a greased shallow pan or in muffin pans in a moderate oven, 350 degrees F., 30 minutes. One half the batter may be put in the pan, and set in Electrolux for use another day. Preparation time, 10 minutes.

CHOCOLATE FROSTING

2 tablespoons butter
2 cups confectioners' sugar, sifted
4 egg yolks
 $\frac{1}{2}$ cup milk
1 teaspoon vanilla
4 squares chocolate, melted.

Cream butter thoroughly, add sugar and a little beaten egg yolk and cream together well. Add rest of egg yolks, milk, vanilla, and chocolate. Place bowl in pan

of ice water and beat with rotary egg-beater until thick enough to spread. Preparation time, 10 minutes.

COMFORT FROSTING

2 $\frac{1}{2}$ cups sugar
 $\frac{1}{2}$ cup light corn syrup
 $\frac{1}{2}$ cup water 2 egg whites
1 teaspoon vanilla

Put the sugar, syrup and water into a saucepan and cook, stirring until the sugar is dissolved. Continue cooking without stirring until the temperature of 242 degrees F. is reached (a long thread can be formed). Pour the syrup over the beaten egg white and beat until the frosting is thick enough to spread. Add vanilla. Preparation time, 20 minutes.

ALMOND FROSTING

$\frac{1}{2}$ cup butter
1 $\frac{1}{2}$ cups confectioners' sugar
2 egg yolks $\frac{1}{2}$ cup almonds

Cream the butter, add the sugar and the egg yolks. Spread on the cake when ready to use. Blanch the almonds, bake in a moderate oven until light brown. Cut in pieces and sprinkle on the frosting. Preparation time, 10 minutes.

VARIATIONS: Mix 4 tablespoons of cocoa with the sugar. Sprinkle with pecans instead of browned almonds.

COOKIES

● Fresh hot cookies for luncheon or tea, or to serve with a frozen or fruit dessert for dinner, are a possibility even for the busiest housekeeper with the aid of ELECTROLUX. Cookie dough of various flavors can be made up, shaped into long narrow rolls, wrapped tightly in moisture-proof paper and stored in the ELECTROLUX. When you are ready to bake, they may be cut into thin slices and baked in a few minutes.

Almost all cookie dough is the better for spending some time in the refrigerator between mixing and rolling. The dough for cookies such as ginger snaps and sand tarts is rich and difficult to roll when it is freshly mixed, but easy to handle after an hour or so in ELECTROLUX. All cookie dough should be wrapped or covered tightly with cellophane, or waxed or parchment paper.

As cookies are cut in so many different shapes and thicknesses, the yield in number has been omitted. Each recipe makes a generous number and will supply dessert for a number of meals.

REFRIGERATOR COOKIES

2 cups bread flour, or
2¼ cups pastry flour
2 teaspoons baking powder
⅛ teaspoon salt ½ cup butter
1¼ cups brown sugar 1 egg
½ cup nut meats, chopped
1½ teaspoons vanilla

Sift flour, baking powder, and salt. Cream butter, add sugar and cream well. Add beaten egg, nut meats and vanilla. Add flour, shape into rolls 1½ inches in diameter. Wrap in waxed paper, place in Electrolux to chill. When hard enough to slice, cut very thin with heated knife and bake in a hot oven, 425 degrees F., about 10 minutes. Preparation time, 10 minutes.

GINGER SNAPS

1 cup molasses
2 cups bread flour, or
2¼ cups cake or pastry flour

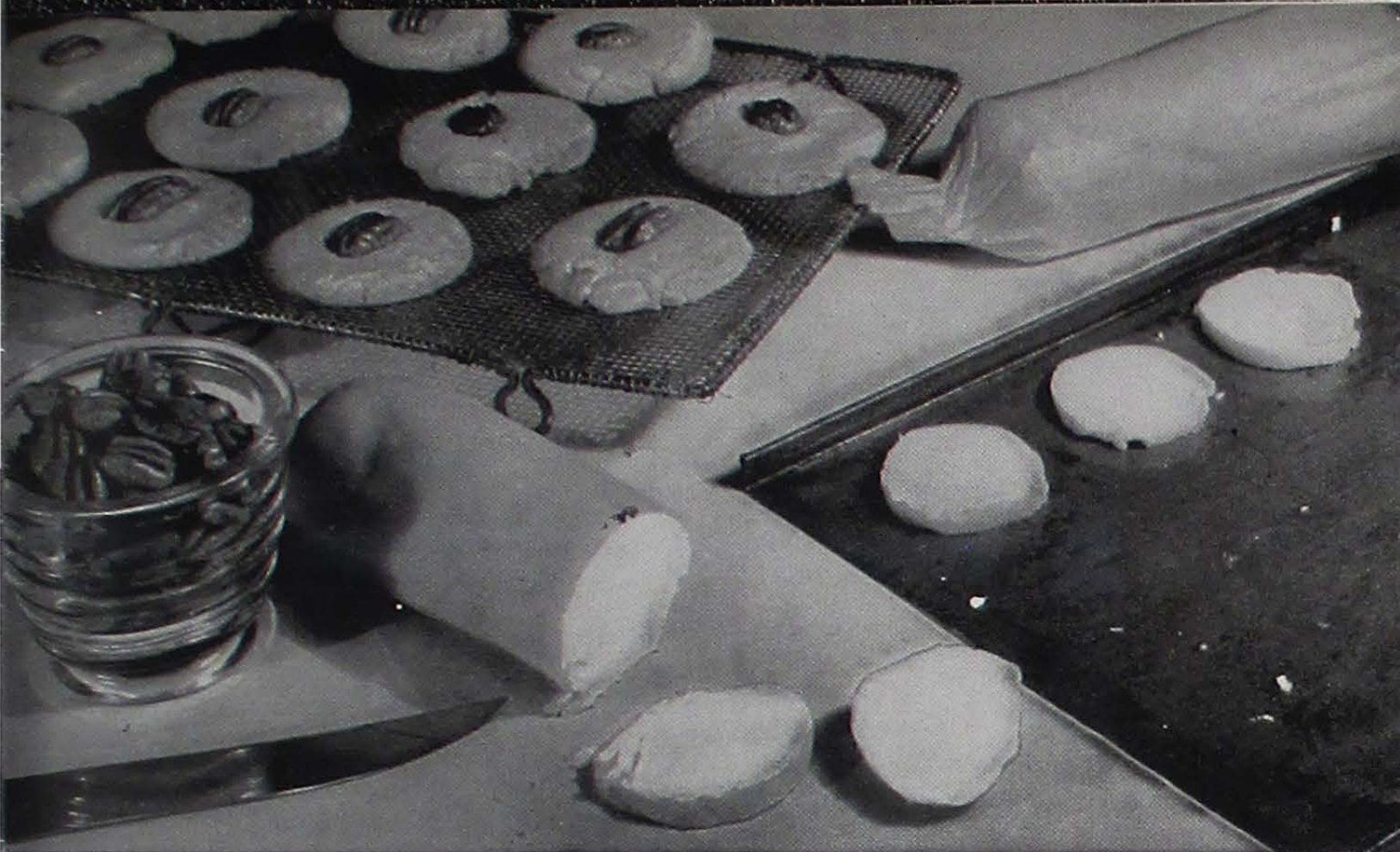
½ cup shortening
2 teaspoons ginger
1 teaspoon cinnamon

Heat molasses to bubbling, add shortening and sifted dry ingredients. When well blended, chill, roll, cut in slices, and bake in a moderate oven, 350 degrees F., from 8 to 10 minutes. Preparation time (mixing), 6 minutes.

VANILLA WAFERS

⅓ cup shortening 1 cup sugar
1 egg, well beaten ¼ cup milk
2 cups bread flour, or
2¼ cups cake or pastry flour
2 teaspoons baking powder
½ teaspoon salt
2 teaspoons vanilla

Cream shortening with sugar. Stir in egg, milk, and vanilla. Add sifted dry ingredients. Chill 30 minutes, roll thin, cut



into fancy shapes, and bake in a moderate oven, 375 degrees F., 6 to 7 minutes. Preparation time (mixing), 7 minutes.

SAND TARTS

$\frac{1}{2}$ cup butter 1 cup sugar 1 egg
 $1\frac{3}{4}$ cups bread flour, or
 2 cups cake or pastry flour
 2 teaspoons baking powder
 White of 1 egg Blanched almonds
 4 tablespoons sugar
 1 teaspoon cinnamon

Cream the butter, add the sugar gradually and the egg well beaten. Add the flour mixed and sifted with the baking powder. Chill, and roll $\frac{1}{8}$ -inch thick. Shape with a heart-shaped or doughnut cutter. Brush over with white of egg and sprinkle with sugar mixed with cinnamon. Split the almonds and arrange three halves on each. Bake on a buttered baking sheet 8 minutes in a hot oven, 425 degrees F. Preparation time (mixing), 10 minutes.

PINWHEEL COOKIES

$\frac{1}{2}$ cup shortening $\frac{1}{2}$ cup sugar
 1 egg 3 tablespoons milk
 1 square chocolate, melted
 $1\frac{1}{2}$ cups bread flour, or
 $1\frac{3}{4}$ cups pastry flour
 $1\frac{1}{2}$ teaspoons baking powder
 $\frac{1}{8}$ teaspoon salt
 $\frac{1}{2}$ teaspoon vanilla

Cream shortening and add sugar. Add egg yolk and beat well. Add milk, stir in flour sifted with baking powder and salt. Add vanilla. Divide dough in halves. To one half add melted chocolate. Roll white dough into a thin sheet. Roll chocolate dough into a sheet the same size. Place the white dough over the chocolate, pat it together, roll into a tight roll about $1\frac{1}{2}$ inches in diameter. Set in Electrolux for several hours. Cut thin with heated knife and place on greased cookie sheet. Bake in moderate oven, 375 degrees F., about 10 minutes. Preparation time, 15 minutes.

CHOCOLATE DOLLARS

$\frac{1}{2}$ cup butter 1 cup sugar
 1 egg 2 tablespoons milk
 1 teaspoon vanilla
 $2\frac{1}{4}$ cups bread flour, or
 $2\frac{1}{2}$ cups pastry flour
 1 teaspoon baking powder
 $\frac{1}{2}$ teaspoon cinnamon
 $\frac{1}{2}$ cup chopped walnuts
 2 squares chocolate

Cream butter and sugar. Add eggs slightly beaten. Add milk, vanilla, sifted dry ingredients and walnuts. Add the chocolate melted and form into roll 2 inches in diameter. Wrap in waxed paper. Chill. Cut in $\frac{1}{8}$ -inch slices. Bake in moderate oven, 375 degrees F., 8 to 10 minutes. Preparation time, 10 minutes.

PASTRY

● Pastry, as every experienced housewife knows, is the better for chilling after making, as rolling is made so much easier. It is possible to keep on hand enough pastry to make up a pie, or tarts to serve hot for dinner, if the preparation of dessert is put off to the last moment—or if unexpected guests arrive and the dessert already planned is not large enough in quantity or just suitable for the occasion. And how guests do appreciate a fresh pie!

The actual mixing of pastry is made easier by chilling the shortening in the ELECTROLUX, and in warm weather by the use of ice water in the mixing.

Altogether, the full use of ELECTROLUX with pastry removes the dread with which many women have approached its preparation. Pastry is easy to make, as you can easily prove yourself if you follow the simple directions.

There is also included a recipe for a perfect lemon pie with a special crust for which no cooking is needed for either filling or crust. It is merely necessary to brown the meringue.

PASTRY

1½ cups flour
½ teaspoon salt
½ cup fat
Cold water

Sift together flour and salt. Cut in the fat with two stiff knives. For a large quantity a wooden bowl and chopping knife may be used. When fine, add at one side of the bowl 1 tablespoon of cold water and stir in as much of the flour and fat as the water will take up. Continue this until you have 4 or 5 balls of dough and some dry flour left in the bowl. Press together with your fingers. If all the dry flour is not taken up, add a little more water. Chill in Electrolux and roll. Preparation time, 5 minutes.

APPLE PIE

5 or 6 apples
½ cup sugar
¼ teaspoon salt
½ teaspoon cinnamon
1 tablespoon butter

Pare, core and slice the apples. Mix the sugar, salt, and cinnamon. Line a pan with pastry, sprinkle with a tablespoon of sugar mixed with 1 tablespoon of flour and add the apples and sugar in layers. Dot with butter, cover with an upper crust, and bake in a hot oven, 450 degrees F., for 10 minutes, then lower the temperature to 375 degrees F., and bake until the apples are soft. This way of arranging the filling may be used for all fruit pies. Preparation time, 10 minutes.



FRUIT CREAM PIE

Cover the back of a pie pan with pastry, prick and bake in a hot oven, 450 degrees F. Cool and fill with cream filling. Whip 1 cup cream, add $\frac{1}{2}$ cup or more of strained fruit pulp and pile on top of the cream filling. Fresh strawberries, raspberries or peaches or stewed apricots or prunes may be used.

CREAM FILLING

$\frac{3}{4}$ cup sugar $\frac{1}{3}$ cup flour
 $\frac{1}{8}$ teaspoon salt 2 eggs
2 cups scalded milk
1 teaspoon vanilla, or
 $\frac{1}{2}$ teaspoon lemon extract

Mix the dry ingredients, add the eggs slightly beaten and pour on gradually the scalded milk. Cook 15 minutes in a double boiler, stirring constantly until thickened, afterward stirring occasionally. Flavor and cool in Electrolux. Preparation time, 20 minutes. For Butterscotch filling, use brown sugar and add 2 tablespoons of butter when done.

BANANA TARTS

Cover the backs of small pattie-pans with thinly rolled pastry. Prick with a fork and bake in a hot oven, 450° F., 7 to 10 minutes. Remove the pastry shells and

fill with sliced bananas. Cover with unsweetened whipped cream and serve at once. Preparation time, 10 minutes.

JELLY TARTS

Roll pastry one-eighth inch thick. Shape with a fluted round cutter, first dipped in flour; with a smaller cutter remove centers from half the pieces, leaving rings one-half inch wide. Brush with cold water the larger pieces near the edge; fit on rings, pressing slightly. Chill in Electrolux and bake 15 minutes in a hot oven, 500 degrees F. Brush tops with beaten egg yolk diluted with 1 teaspoon of water. Cool and fill with jam or jelly. Preparation time, 10 minutes.

REFRIGERATOR LEMON PIE

3 egg yolks 1 can condensed milk
3 lemons (juice) $1\frac{1}{2}$ lemons (rind)
3 egg whites 3 tablespoons sugar
2 small boxes vanilla wafers

Beat egg yolks; add milk, lemon juice and rind, and mix well. Put vanilla wafers through a meat grinder, and line a well-buttered pie plate with them. Pour in mixture and top with meringue of stiffly beaten egg whites and sugar. Bake in a moderate oven, 375 degrees F., 15 minutes. Chill in Electrolux several hours. Preparation time, 15 minutes.

CHILLED DESSERTS

● **ELECTROLUX** is a great asset to the housewife in the matter of furnishing delicious desserts. With its help she can prepare the favorite refrigerator desserts which need little or no cooking, and the gelatin desserts which set into attractive shapes when chilled.

In **ELECTROLUX** she can keep, for hours or days, shortcakes and desserts, or cottage puddings, mixed in the pan, ready to put into the oven to bake, and therefore make one mixture do the work of two.

It is also pleasing to a housekeeper to be able to make the most of her dessert preparations in the morning, so that the time spent in the kitchen at dinner time will be cut short.

There is a further contribution, however, which **ELECTROLUX** makes to the preparation of any dessert which is to be served cold. The low temperature which prevails throughout this box makes it easy to comply with the old cook-book generalization that "cold food should be very cold when served."

CHOCOLATE REFRIGERATOR PUDDING

½ lb. sweet chocolate
4 eggs
3 tablespoons sugar
3 tablespoons water
24 lady fingers Whipped cream

Melt chocolate in a double boiler. Beat egg yolks with sugar and water and stir into chocolate. Cook until thick and smooth. Cool and fold in stiffly beaten egg whites. Line a deep cake pan with waxed paper. Line bottom and sides with split lady fingers—rounded sides toward pan. Pour in half the chocolate mixture; add another layer of lady fingers and the rest of the filling. Chill several hours in **Electrolux**, unmold and garnish with whipped cream. Preparation time, 15 minutes.

GRAHAM CRACKER PUDDING

½ lb. graham crackers
½ lb. marshmallows, cut fine
1 cup chopped walnuts

1 cup chopped dates
1 cup thin cream or top milk

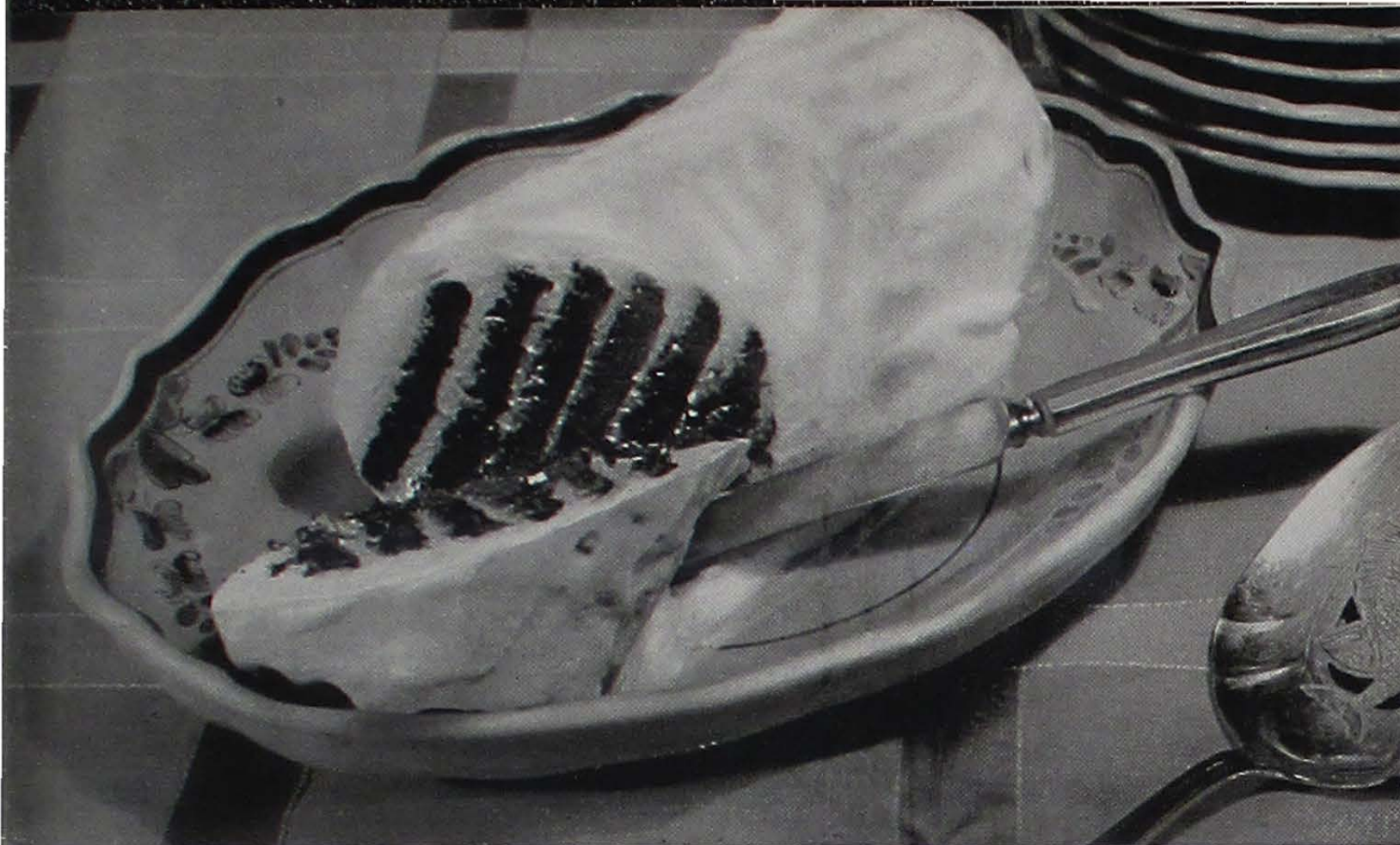
Mix crackers (rolled fine), marshmallows, walnuts and dates and add cream slowly until the mixture is moist enough to form into a roll. Wrap in waxed paper and place in **Electrolux** and allow to stand for several hours. Slice and serve with whipped cream or thin custard sauce. Preparation time, 10 minutes.

QUICK GINGER ROLL

18 thin ginger snaps
1 cup cream
1 teaspoon almond extract

Whip cream very stiff, add the flavoring and spread wafers. As spread, pile on top of each other. Lay roll on side on serving dish. Cover top and sides with remaining cream. Set in **Electrolux** for at least 3 hours. Slice diagonally.

VARIATION: Chocolate wafers may replace the ginger snaps. Preparation time, 5 minutes.



MARSHMALLOW PUDDING

½ lb. marshmallows
1 cup maraschino cherries and syrup
1 cup cream ½ teaspoon vanilla

Cut marshmallows into pieces with wet scissors. Pour over them fruit and syrup and let soak 10 minutes. Fold in whipped cream and vanilla. Put in mold and set in Electrolux to chill 2 hours. Turn out of mold and garnish with fruit and nuts. Any fresh fruit crushed with sugar may be used. Preparation time, 5 minutes.

CRANBERRY TAPIOCA

½ cup granulated tapioca
½ teaspoon salt 1 cup sugar
3½ cups boiling water
2 cups cranberries ½ cup water

Add tapioca and salt to boiling water and stir over a low fire until clear (about 6 minutes). Cook the cranberries with the water in a covered saucepan until skins burst (about 6 minutes). Stir sugar into berries and add to tapioca mixture. Cook 4 minutes, stirring occasionally. Pour into a glass dish, cool, and then chill in Electrolux. Garnish with whipped cream. Preparation time, 15 minutes.

VARIATION: Cooked cut figs and brown sugar may replace the cranberries and the granulated sugar. One-fourth cup of cut nuts may be added.

BREAD PUDDING

Bread 3 eggs 3 cups milk
½ cup sugar Salt Flavoring

Butter slices of bread and arrange in a baking dish. Mix the yolks with the milk, sugar, salt and flavoring and pour over the bread. Set in a pan of hot water and bake in a moderate oven, 350 degrees F., until the custard is set, about 40 minutes. Beat the whites of the eggs and add 3 tablespoons of sugar. Beat until thick and spread over custard. Return to a slow oven, 320 degrees F., to brown. Preparation time, 10 minutes.

FRUIT BREAD PUDDING

6—7 slices bread
3—4 tablespoons butter
1 can shredded pineapple

Butter bread on loaf, cut in slices ¼ inch thick and remove crusts. Grease a bowl 5 or 6 inches in diameter, with a rounding bottom, with butter. Line with bread, cutting one piece to fill spaces between slices. Pour in the pineapple and cover with sliced bread. Select plate to fit just inside of bowl and weight it down into pudding. Put in Electrolux for 24 hours. Turn out of mold and serve with whipped cream. Instead of the pineapple, canned berries may be used. One quart of fresh strawberries or raspberries crushed with 1 cup of sugar may replace the canned fruit. Preparation time, 10 minutes.

RICE PUDDING

4 cups milk $\frac{1}{4}$ cup rice
 $\frac{1}{2}$ teaspoon salt $\frac{1}{4}$ cup sugar Nutmeg

Wash rice, mix it with other ingredients, and pour into a buttered baking-dish. Bake 2 hours in a very slow oven, 250 degrees F., stirring at least three times during the first hour to break the crust which will form. One-half cup of raisins may be added when the pudding is mixed. Chill in Electrolux. Preparation time, 5 minutes.

BAKED CUSTARD

3 eggs Salt 3 cups milk
3 tablespoons sugar
1 teaspoon vanilla Nutmeg

Beat eggs enough to mix the yolks and whites and add the other ingredients. Pour into custard-cups and set in a pan of hot water. Bake in a moderate oven, 375 degrees F., 40 minutes (or 300 degrees F. 60 minutes) until custard is set. Test by trying with a knife, and if the mixture is jellied it is ready to remove from the oven. Cool quickly and chill in Electrolux. Preparation time, 5 minutes.

LEMON JELLY

2 tablespoons gelatin
 $\frac{1}{2}$ cup cold water
 $2\frac{1}{2}$ cups boiling water
1 cup sugar $\frac{1}{2}$ cup lemon juice

Soak gelatin in cold water. Add boiling water and dissolve thoroughly. Add sugar, lemon juice and pour into molds to harden. If a clear jelly is desired, the juice should be strained through a cheese-cloth before it is added.

VARIATION: Other fruit jellies may be made by substituting $1\frac{1}{2}$ cups of fruit juice for $\frac{1}{4}$ cup lemon juice and $1\frac{1}{2}$ cups of water. Preparation time, 5 minutes.

FRUIT JELLY

One and a half to two cups of cut fruit may be used with the lemon jelly recipe. Fruit juice may replace part of the boiling water. To mold, arrange part of fruit in bottom of mold, just cover with gelatin mixture and chill in Electrolux until set. Add rest of fruit and rest of cooled mixture and chill in Electrolux.

COTTAGE PUDDING

Use standard recipe for cake. Serve hot with strawberry, chocolate, or caramel sauce and whipped cream.

STRAWBERRY SAUCE

$\frac{2}{3}$ cup butter
1 cup powdered sugar
1 cup crushed berries

Cream the butter, add the sugar gradually, then the crushed berries. Store in Electrolux in covered bowl until ready to use. Preparation time, 5 minutes.

CHOCOLATE SAUCE

2 squares chocolate, or $\frac{1}{2}$ cup cocoa
1 cup cold water 2 cups sugar
Pinch salt
2 teaspoons vanilla, or
1 teaspoon essence of mint
2 tablespoons butter

Cut chocolate into 5 or 6 pieces or use cocoa and stir over direct heat with the water until smooth and thick. Add sugar and salt and stir until dissolved. Boil 3 minutes, add vanilla, or mint, and butter and serve hot. Store in an air-tight jar and keep in Electrolux and reheat when ready to serve. Preparation time, 6 minutes.

CARAMEL SAUCE

2 cups granulated sugar
1 cup cream or evaporated milk

Put sugar in heavy frying pan and stir with wooden spoon over a low heat until melted. Add cream gradually. Stir until smooth. Serve hot at once or add $\frac{1}{2}$ cup hot water, cool and store in covered jar in Electrolux and reheat when ready to serve. Preparation time, 10 minutes.

CARAMEL PUDDING

Sponge cake or lady fingers
Caramel sauce

Line bowl with slices of stale sponge cake or lady fingers, split. Fill with caramel sauce in alternate layers with cake and chill in Electrolux several hours. Preparation time, 5 minutes.

MACAROON CREAM

1½ tablespoons gelatin
¼ cup water
3 cups milk
½ cup sugar
¼ teaspoon salt
3 egg yolks
3 egg whites
1 teaspoon vanilla
6 macaroons

Soak gelatin in water. Stir into scalded milk. Add sugar and salt and pour slowly on yolks of eggs slightly beaten. Return to double boiler and cook until thick, stirring constantly. Remove from fire, add flavoring and fold in egg whites beaten stiff. Pour into 1 large mold or into small molds and chill until set in Electrolux. Unmold and sprinkle with powdered macaroon crumbs. Garnish with whipped cream, candied cherries or with colored grapes. Preparation time, 10 minutes.

BAVARIAN CREAM

2 teaspoons gelatin
2 tablespoons cold water
½ cup scalded milk, or hot coffee
⅓ cup sugar
1½ teaspoons vanilla
1 cup cream

Soak gelatin in cold water for 5 minutes and add scalded milk or coffee. Stir until dissolved. Add sugar and vanilla. Chill until it begins to thicken, then fold in whipped cream. Place in mold and chill in Electrolux until set. Preparation time, 5 minutes.

VARIATIONS: Use 1 cup of crushed fruit instead of ½ cup of milk, or fold in ¼ cup macaroon crumbs, or melt 1 square chocolate in scalded milk.

For CHARLOTTE RUSSE, split lady fingers and place around inside of sherbet glasses, crust side out. Fill center with Bavarian cream mixture and place in Electrolux to chill. Garnish with cherry or other fruits.

LEMON REFRIGERATOR PUDDING

3 eggs 1 cup sugar 1 lemon
Salt 1 package lady fingers

Beat egg yolks, add ½ cup sugar, add juice of lemon, grated rind and salt. Stir over hot water until thick. Fold into stiffly beaten egg whites, combined with ½ cup sugar. Line greased mold with lady fingers, pour in half the filling, the rest of the lady fingers and the remainder of the filling. Cover and chill in Electrolux 6 to 8 hours and turn out on platter to serve. Preparation time, 15 minutes.

CHOCOLATE FILLING

4 squares unsweetened chocolate,
cut in pieces
1¾ cups milk
¼ cup flour
1 cup sugar
2 tablespoons butter
1½ teaspoons vanilla

Put chocolate and milk in double boiler and heat. When chocolate is melted, beat with rotary egg-beater until smooth. Sift flour with sugar; add a small amount of chocolate mixture, stir until smooth. Return to double boiler, cook until thick, and add butter and vanilla. This filling may be stored in Electrolux in covered jar. It may be used to make an inexpensive refrigerator pudding, or to put between layers of cake or as a pie filling. Preparation time, 7 minutes.

ECONOMY REFRIGERATOR PUDDING

Chocolate filling
Sponge cake or lady fingers

Line bowl with slices of stale sponge cake or split lady fingers, crust side out. Fill with chocolate filling in alternate layers with cake and chill in Electrolux several hours. Preparation time, 5 minutes.

QUICK REFRIGERATOR DESSERT

1 cup cream
2 egg whites
¾ cup crushed and sweetened fresh or
canned fruit

Whip cream, beat egg whites, and combine. Flavor with crushed fruit. Put in sherbet glasses and chill in Electrolux. Lady fingers or slices of sponge cake may be used to line the glasses. Preparation time, 10 minutes.

FROZEN DESSERTS

● The recipes for Frozen Desserts given in the ELECTROLUX book have been chosen after a great deal of careful experimental work. The final recipes have been selected with the consideration of three points—cost, final results as to texture, and ease of preparation. None of these desserts demand attention after they are in the trays, as none of them need to be stirred during the freezing period.

The time for freezing in each recipe is the minimum time for the pint shallow trays. Trays in the lower part of the freezing compartment freeze most quickly. If a double tray is used, about one-third more time must be allowed. If paper cups are used, time of freezing can be reduced one-third.

Any recipe which calls for whipped cream may be made with *evaporated* milk whipped according to the following directions: Heat 1 cup evaporated milk uncovered in double boiler or saucepan just until film begins to form. Add $\frac{1}{4}$ teaspoon gelatin which has been soaked 5 minutes in cold water. Stir until dissolved. Do not remove film formed on milk. Pour into bowl and chill icy cold about 15 minutes in a bowl of cracked ice before whipping. Whip until stiff. Two-thirds cup of evaporated milk after whipping will equal in volume 1 cup of cream after whipping. The use of evaporated milk cuts down the cost of the recipe, and produces a cream less rich than, but as smooth as, one made with cream. In the fruit, chocolate, and burnt almond cream recipes, there is no noticeable difference in flavors. The vanilla ice cream has a slight caramel flavor. When sweetened *condensed* milk is used in the foundation for ice cream, the combination of sugar and milk in condensed form serves to aid in the production of smooth texture.

No ices, as such, have been included in this group of recipes. Frappés, which are ices of coarse texture, especially appropriate for serving with a meat course or with fresh fruits, are included.

VANILLA ICE CREAM

1 cup condensed milk
 $\frac{3}{4}$ cup water
 $1\frac{1}{2}$ teaspoons vanilla
1 cup cream Salt

Mix milk with water, add vanilla and salt. Whip cream until stiff. Fold into mixture. Turn into Electrolux freezing trays and freeze from 3 to 4 hours. Fills 2 pint trays. Preparation time, 5 minutes.

VARIATIONS: PEPPERMINT ICE CREAM—Substitute mint flavoring for vanilla and color with green coloring.

BURNT ALMOND ICE CREAM—Fold in 1 cup finely crushed almonds and freeze.

BISQUE ICE CREAM—Fold in 1 cup macaroon crumbs and freeze.

COFFEE ICE CREAM—Substitute strong coffee for water.



CHOCOLATE ICE CREAM—Melt two squares of chocolate in double boiler. Add $\frac{3}{4}$ condensed milk and one cup of water. Stir until smooth and thick. Cool and add 1 cup cream whipped and 1 teaspoon vanilla.

STRAWBERRY ICE CREAM

1 cup condensed milk $\frac{1}{2}$ cup water
 $1\frac{1}{2}$ cups strawberries 1 cup cream

Mix milk with water thoroughly. Crush strawberries well and add to other mixture. Whip cream and fold into mixture. Turn into Electrolux freezing trays and freeze 3 to 4 hours. Fills 2 pint trays. Preparation time, 8 minutes.

VARIATIONS: Raspberries, cut peaches, or bananas with 1 tablespoon of lemon juice may replace the strawberries.

EVAPORATED MILK ICE CREAM

1 cup evaporated milk
 $\frac{1}{2}$ teaspoon gelatin 2 teaspoons water
 2 teaspoons vanilla
 $\frac{2}{3}$ cup condensed milk $\frac{1}{2}$ cup water

Whip evaporated milk according to directions in introduction on opposite page. Add vanilla and condensed milk, mixed with water. Pour into Electrolux freezing trays and freeze 3 to 4 hours. Fills 2 pint trays. Actual preparation time, 7 minutes. Total time, 20 minutes.

VARIATION: Vary recipe according to directions under Vanilla Ice Cream.

FRENCH ICE CREAM

1 cup milk
 2 teaspoons cornstarch Salt
 $\frac{1}{2}$ cup powdered sugar
 1 egg white
 $\frac{1}{2}$ cup cream
 $1\frac{1}{2}$ teaspoons vanilla

Mix cornstarch, sugar and salt with milk and stir over hot water until it thickens. Cool. Add beaten egg white. Whip cream, add vanilla and fold into mixture. Turn into Electrolux freezing tray and freeze 3 to 4 hours. Fills 1 tray. Preparation time, 10 minutes.

VARIATIONS: For **FRUIT ICE CREAM**, use $\frac{1}{2}$ cup milk instead of 1 cup. Crush 1 cup of fruit with $\frac{3}{4}$ cup of sugar and fold into thickened mixture. Evaporated milk instead of milk and cream may be used for Fruit Ice Cream.

MARSHMALLOW ICE CREAM

1 cup milk 25 marshmallows
 2 teaspoons vanilla
 1 cup cream, whipped Salt

Add marshmallows to milk and melt in double boiler, chill until slightly thickened. Whip cream, add vanilla and salt and beat into cold mixture. Turn into Electrolux freezing tray and freeze 3 to 4 hours. Fills 1 pint tray. Preparation time, 15 minutes.

VARIATIONS: Add 1 cup of crushed berries, or other fruit.

VANILLA PARFAIT

2 teaspoons gelatin 1 cup milk
 $\frac{1}{2}$ cup powdered sugar Salt
1 cup cream $1\frac{1}{2}$ teaspoons vanilla
2 egg whites

Soak gelatin in a little milk and let stand 5 minutes. Heat remainder of milk and pour over the gelatin. Add sugar, salt, stir until dissolved and set aside to chill. Whip cream, and add vanilla. When gelatin mixture has thickened slightly, fold in the whipped cream and beaten egg whites. Turn into Electrolux freezing trays and freeze from 2 to 3 hours. Fills 2 pint trays. Preparation time, 10 minutes.

VARIATION: For FRUIT PARFAIT, substitute 1 cup sweetened crushed fruit for $\frac{1}{2}$ cup milk.

BANANA DELIGHT

3 large bananas
 $\frac{3}{4}$ cup powdered sugar
2 tablespoons lemon juice
1 cup cream, whipped
 $1\frac{1}{2}$ teaspoons vanilla
 $\frac{1}{2}$ cup nut meats, chopped
2 egg whites

Mash bananas to a pulp, add sugar and lemon juice. Chill. Whip cream, add vanilla and nuts, and add to first mixture. Beat egg whites stiff and fold into mixture. Nut meats may be omitted. Turn into Electrolux freezing trays and freeze 2 to 3 hours. Fills 2 trays. Preparation time, 10 minutes.

GOLDEN PARFAIT

4 egg yolks
1 cup hot maple syrup
1 pint cream

Beat egg yolks slightly, and pour on slowly the maple syrup. Stir over hot water until thick, cool, and add whipped cream, beaten until stiff. Turn into Electrolux freezing trays and freeze 2 to 3 hours. Fills 2 trays. Preparation time, 10 minutes.

FROZEN TAPIOCA CREAM

1 cup milk, scalded
 $1\frac{1}{2}$ tablespoons granulated tapioca
 $\frac{1}{3}$ cup powdered sugar
Salt 1 egg white

1 tablespoon powdered sugar
 $\frac{1}{2}$ cup cream $1\frac{1}{2}$ teaspoons vanilla

Add tapioca to milk and cook in double boiler 15 minutes, stirring frequently. Strain, stir (without rubbing) through fine sieve, into sugar and salt. Stir well and cool. Add sugar to egg white and beat until stiff. Fold into cold tapioca mixture. Whip cream, add vanilla, and stir into mixture. Turn into Electrolux freezing trays and freeze 3 to 4 hours. Fills 1 pint tray. Actual preparation time, 10 to 12 minutes. Total time, 30 minutes.

VARIATIONS: For FROZEN STRAWBERRY TAPIOCA CREAM, add 1 cup strawberries crushed well, with $\frac{1}{2}$ cup powdered sugar.

For CHOCOLATE TAPIOCA CREAM, add $1\frac{1}{2}$ squares chocolate to cold milk and heat. Beat until smooth, add tapioca and continue according to directions.

VANILLA MOUSSE

1 cup cream
 $\frac{1}{3}$ cup powdered sugar
2 teaspoons vanilla
Salt 2 egg whites

Whip cream, add sugar, vanilla and salt. Fold in beaten egg whites. Turn into Electrolux freezing tray and freeze 3 to 4 hours. Fills 1 pint tray, piled high. Preparation time, 5 minutes.

VARIATIONS: To above recipe, add 1 cup crushed fruit of any kind, adding a little more sugar, if necessary.

STRAWBERRY MOUSSE

1 cup evaporated milk
 $\frac{1}{2}$ teaspoon gelatin
2 teaspoons water
 $1\frac{1}{2}$ cups strawberries
1 cup powdered sugar
1 teaspoon vanilla Salt

Dissolve gelatin in water. Heat milk, add gelatin. Chill. Crush berries, add sugar and salt. When milk is cold, whip, add vanilla and combine with fruit mixture. Turn into Electrolux freezing tray and freeze 3 to 4 hours. Fills 2 pint trays. Actual preparation time, 10 minutes. Total time, 20 minutes.

VARIATIONS: Use any other fresh or canned fruit, cut into small pieces.

FROZEN PEACHES

- ½ cup water
- 25 marshmallows
- 1 cup sliced peaches
- 2 tablespoons lemon juice

Add marshmallows to water and heat over hot water until dissolved or melted. Cut fruit into small pieces, add lemon juice and mix with cooled marshmallow liquid. Turn into Electrolux freezing tray and freeze 3 to 4 hours. Fills 1 pint tray. Preparation time, 10 minutes.

VARIATION: Use any other fresh or canned fruit, cut into small pieces.

FROZEN ORANGE JELLY

- ½ cup water 25 marshmallows
- ¾ cup orange juice (strained)
- 2 tablespoons lemon juice (strained)

Add marshmallows to water and heat over hot water until melted or dissolved. When cool, add fruit juice. Turn into Electrolux freezing tray and freeze 3 to 4 hours. Fills 1 pint tray. Preparation time, 10 minutes.

VARIATION: Milk instead of water may be used.

FRUIT SHERBET

- ½ cup orange juice
- ½ cup lemon juice
- 1 cup crushed banana
- 1 cup powdered sugar
- 2 cups milk

Mix in order given and stir until sugar is dissolved. Turn into Electrolux freezing tray and freeze 3 to 4 hours. Fills 2 pint tray. Preparation time, 10 minutes.

FRUIT FRAPPE

- ½ cup orange juice
- ¼ cup lemon juice
- ½ cup powdered sugar
- 1 cup water

Mix fruit juices, and then add sugar and stir until sugar is dissolved. Add water. Turn into Electrolux freezing tray and freeze 2 to 3 hours. Fills 1 pint tray. Milk may be used instead of water. Preparation time, 5 minutes.

FRUIT WHIP

- 4 egg whites
- 1½ cups crushed pineapple

Beat egg whites stiff and fold in fruit. Turn into Electrolux freezing trays and freeze 1 to 2 hours. Fills 2 pint trays. Preparation time, 5 minutes.

VARIATION: Any fresh or canned fruit may be used. Sweeten to taste and add lemon juice if necessary to bring out flavor of fruit.

ICE CREAM MERINGUES

- 12 small meringues
- 1 pint vanilla ice cream
- Chocolate sauce or crushed strawberries

On each serving plate, place a ball of ice cream and press a meringue on each side. Pass chocolate sauce or berries which have been crushed with sugar. A whole berry may be used as a garnish on the top of each serving. Preparation time, 5 minutes.

BAKED ALASKA

- 1 sponge cake
- 1 pint ice cream
- 3 egg whites
- 3 tablespoons sugar
- 1 teaspoon vanilla Salt

Remove center from top of cake, leaving a shell at least ¾ inch in thickness. Fill with ice cream and cover with meringue made by beating eggs and adding sugar and vanilla. Bake in a hot oven, 450 degrees F., until light brown and serve at once. Individual service may be prepared in the same way, but an extra egg white with more sugar will be needed to prepare six servings. Preparation time, 10 minutes.

LUXURO CAKE

- Sponge cake
- 1 pint vanilla ice cream
- ½ cup pecans or salted almonds
- Chocolate or caramel sauce

Bake the cake in a square or round pan. When cool, split into two layers with a fork. Place on a serving dish, spread one layer with ice cream and cover with the other layer. Pass chocolate or caramel sauce when serving. Preparation time, 10 minutes.

BEVERAGES

● The clink of the ice in the pitcher! What is more musical at any time? What a refreshing feeling it gives on a warm day with its promise of a cool drink!

With the ice cubes made by **ELECTROLUX**, every cool beverage from plain ice water to the most elaborate punch will be at its best.

You just go to the refrigerator, take out a tray, hold it under the cold water faucet a moment and pop the loosened ice-cubes into tall glasses or a pitcher, pour in the water, the ginger ale, or what have you, and you are ready with your thirst-quencher.

Of course you have your favorite combinations of fruit juices and sparkling beverages for cold drinks. Here are a few suggestions, together with the basic directions for making iced tea, coffee, and chocolate.

Chilled tea, coffee, or any fruit beverage may be frozen into cubes to use with chilled pitchers of the same or other beverage. If you like a fancy touch, you may color the water to be frozen and put into each cube compartment a green or red candied cherry.

If you are planning to serve many iced drinks for an evening party, for instance, store ready frozen cubes in the pan under the freezing unit while you freeze an extra supply. If you have rubber trays, you may put them together beside the freezing unit and refill the trays, using the metal compartments.

ICED TEA

To each cup of water allow $1\frac{1}{2}$ teaspoons of tea. Use fresh water, bring to a boil and pour over the loose tea leaves. If tea is to be made in large quantities, a large covered saucepan may be used. Let tea steep five minutes and strain at once over ice cubes. Serve in pitcher and pour over more ice cubes in glasses.

If a few persons are to be served, make tea in a teapot, tying leaves loosely in cheesecloth, and after 5 minutes remove the tea "ball." Serve on tray with glasses containing ice cubes. Have convenient a bowl of extra ice cubes. Serve with lemon, and, if desired, sprigs of mint. Preparation time, 5 minutes.

ICED COFFEE

Allow 1 rounding tablespoon or 2 level tablespoons to each measuring cup of water. Make coffee in drip pot or per-

colator and pour at once over ice cubes in glasses. Serve with whipped or plain cream. Preparation time, 5 minutes.

ICED MOCHA

Combine equal parts of chilled coffee and chilled chocolate. Pour over ice cubes and serve with whipped cream.

ICED CHOCOLATE

$1\frac{1}{2}$ squares chocolate

1 cup cold water

3 cups milk $\frac{1}{4}$ cup sugar Salt

Cut the chocolate into pieces; add the sugar, salt, and water. Stir over the direct heat until smooth and boil 2 minutes. Add the milk, heat until foamy, beat with egg-beater. Cool, put in Electrolux to chill, and pour over ice cubes in glasses to serve with whipped cream. Preparation time, 10 minutes.



CHOCOLATE SYRUP

$\frac{1}{2}$ cup cocoa 1 cup cold water
2 cups sugar $\frac{1}{8}$ teaspoon salt
2 tablespoons corn syrup
2 teaspoons vanilla

Cook the cocoa and water over direct heat until smooth, stirring constantly. Add sugar, salt, and corn syrup, and stir until dissolved. Boil 3 minutes. Flavor with vanilla. Pour into glass jar. Cool. Keep tightly sealed in Electrolux. Use to flavor drinks or as a sauce for ice cream. Preparation time, 10 minutes.

FROSTED CHOCOLATE

(Serves 1)

2 tablespoons chocolate syrup
 $\frac{1}{4}$ cup milk
 $\frac{2}{3}$ tablespoon ice cream
 $\frac{1}{4}$ cup charged water

Put syrup, milk, and ice cream in a chilled glass. Add the charged water, stirring well. Serve at once. Preparation time, 3 minutes.

GRAPE SPARKLE

Several long-stemmed sprigs of fresh mint. 2 tablespoons sugar
1 pint grape juice
 $\frac{1}{2}$ cup sugar 1 pint water
2 lemons 1 pint charged water

Pinch stems of mint and put into a deep pitcher one quarter filled with cracked

ice. Over them sprinkle 2 tablespoons sugar and let stand one-half hour. Then add grape juice and the lemonade prepared by making a syrup of sugar and water, adding lemon juice when cool. Add charged water just before serving. Preparation time, 10 minutes.

FRUIT PUNCH

(30 Servings)

$1\frac{3}{4}$ cups sugar $1\frac{1}{2}$ cups water
 $\frac{1}{2}$ cup lemon juice
 $\frac{1}{2}$ cup orange juice
2 cups grape juice
3 cups tea (beverage)
1 quart ginger ale

Boil sugar and $1\frac{1}{2}$ cups water 5 minutes. Strain juice of lemons and oranges and add with the syrup to the grape juice and tea. Let chill for several hours in Electrolux. Add ginger ale. Then pour over ice cubes and garnish with mint leaves, sliced strawberries or cherries. Preparation time, 15 minutes.

CRANBERRY BEVERAGE

4 cups cranberries 4 cups water
 $\frac{2}{3}$ cup granulated sugar

Cook cranberries and water until the skins pop, about 5 minutes. Strain through cheesecloth. Bring the juice to boiling point, add sugar and boil 2 minutes. Chill in Electrolux several hours. Preparation time, 5 minutes.

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